

Creamy butternut squash gorgonzola pasta

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This creamy butternut squash gorgonzola pasta is warm, creamy, cheesy and full of cold weather ingredients. It's an easy pasta recipe made with roasted butternut squash that is pureed along with roasted garlic and onion to create a silky smooth flavorful sauce. The gorgonzola cheese and sage balance out the natural sweetness of the squash and adds an irresistibly savory, cheesy flavor. It's hands down one of the best vegetarian pasta dish for chilly weather.

Things to know about this creamy butternut squash gorgonzola pasta recipe

Roasting the butternut squash brings out the natural sweetness and adds flavor to the sauce.

Blending the butternut squash , garlic and onions once roasted with pasta water makes a velvety sauce. You can use vegetable or chicken stock in addition to the pasta water. or add a bit of cream for added flavor. Butternut squash can be sweet so season well with salt and pepper. The gorgonzola will add some tang, but if you want more tang add a squeeze of lemon juice or white wine to the sauce.

To wrap it up creamy butternut squash and gorgonzola pasta is the perfect blend of sweet, savory, and earthy flavors making

it a delicious pasta dish for any season.

Ingredients

- 1/2 lb. short pasta
- 4 cups peeled, cleaned butternut squash cut into medium dice
- 1 whole garlic bulb cut in half
- 1 medium peeled onion quartered
- 2 Tbsp. olive oil
- 5-6 sage leaves
- 2 cups walnuts
- 2 cups pasta water
- 2 cups gorgonzola crumbles
- salt and pepper to taste

Instructions

1. start by placing the squash, garlic bulbs and onions on a baking sheet. drizzle everything with extra virgin olive oil salt and pepper to taste. Then roast in a preheated 400-degree oven for 30 minutes or until the butternut squash is soft and beginning to caramelize. In the meantime cook your pasta el dente. reserving 2 cups of water before draining, and start the sauce
2. In a saute pan in 2 Tbsp. of olive oil fry the sage leaves and walnuts until the sage is crispy and the walnuts toasted
3. Put the squash, onion and garlic in a food processor add 1 cup of the reserved pasta water and blend until smooth
4. Add the butternut puree to the saute pan add in the gorgonzola and the remaining cup of pasta water. Simmer until the gorgonzola is melted and sauce creamy about 5 minutes. Toss the pasta in the sauce . Top with more gorgonzola crumbles. ENJOY!!!!