# Roasted Butternut Squash Rigatoni

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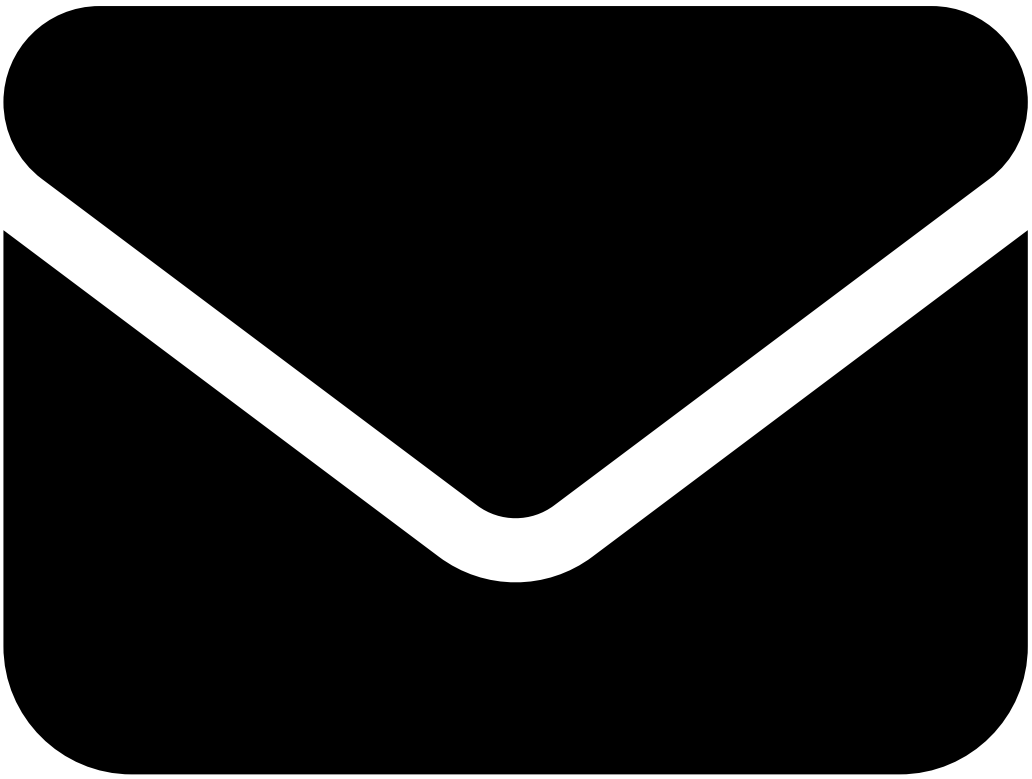




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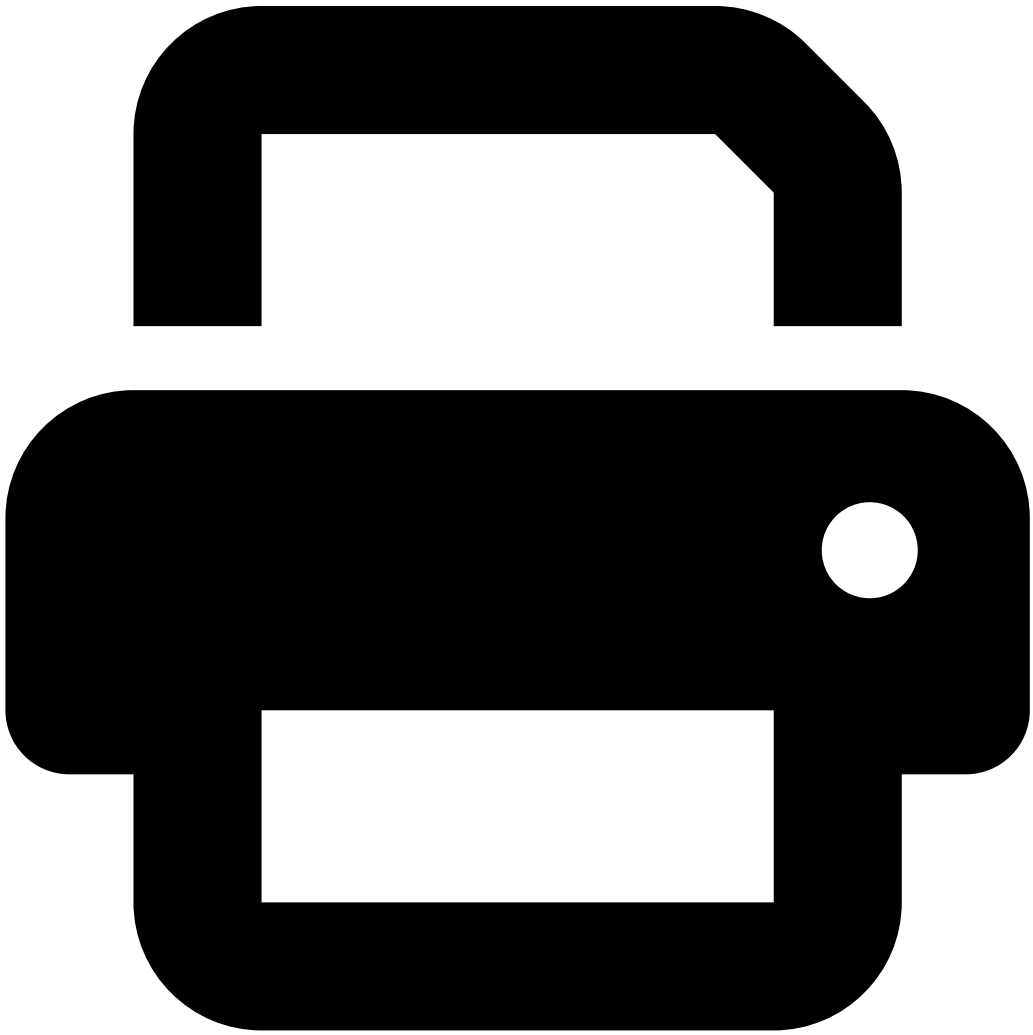

One of my favorite Fall pasta recipes is this Roasted Butternut Squash Rigatoni recipe. The butternut squash is roasted to a golden caramel color, then  pureed to a smooth constancy.
Loaded with toasted walnuts, sage, bacon and the pungent taste of gorgonzola. this recipe is easy enough for weeknight family meals  and fancy enough for weekend dinners with friends.

I’ve done all kinds of butternut squash recipes. changing from sautéing the butternut squash to roasting it. I have to say I like the roasted version better.

You don’t even have to use your large oven to roast the butternut squash, I don’t. I use my Cuisinart toaster oven/air fryer.

# Customize Roasted Butternut Squash Rigatoni

You can make this Roasted Butternut Squash Rigatoni recipe fit your lifestyle and taste. For instance if you don’t like rigatoni use

any shape pasta you like. If you want to go the vegetarian route leave out the bacon. And if you don’t like gorgonzola use blue cheese.

My recipes are customizable, It’s more about technique. If you learn the technique in cooking you wouldn’t need to look at recipes every time you cook.

IF you make this recipe please leave me a comment and don’t forget to tag me on Instagram. I love hearing from you , It’s my favorite part!!!!

# Roasted Butternut Squash Rigatoni



Roasted butternut squash is blended into a creamy sauce with bacon, spinach, Gorgonzola, walnuts, and sage for a rich, savory pasta full of fall flavors.

- 1 lb Rigatoni
- 1 small butternut squash peeled and cut into cubes
- 4 slices chopped bacon

- 2 cups chopped spinach
- 2 cups reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- ½ cup milk
- 1 cup gorgonzola cheese
- 1 cup chopped walnuts
- ¼ cup chopped sage
- ½ chopped onion
- 2 tbsp chopped garlic
- 5 sprigs thyme

1. Heat oven to 375°
2. Drizzle the butternut squash with 2 tablespoons olive oil, 1 tablespoon of the chopped, thyme, salt and pepper
3. Roast butternut squash and walnuts until squash is tender and walnuts are tosted about 20 minutes
4. Meanwhile cook pasta according to package directions resevering 2 cups of the pasta water before draining
5. While the pasta is cooking in a large saute pan cook the bacon in 1 tablespoon of butter until crispy
6. Add the onion and garlic continue cooking until tender and just beginning to brown
7. Add the chicken broth, cream and reserved pasta water simmer covered 15 minutes
8. Add 3/4 of the butternut  squash to a blender with 1/2 cup milk blend until smooth
9. Add the butternut squash puree, sage, thyme, walnuts, spinach and gorgonzola cheese to the pan simmer 10 minutes longer

10. Toss the cooked rigatoni to the butternut squash sauce top with additional gorgonzola