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## Butternut squash pasta

Serving yield 4 people

Ingredients	US	Metric
Roasted butternut squash	1 ¾ lbs	800 grams
Roasted Cremini mushrooms	1 ⅓ lbs	600 grams
Onions	3.5 oz	100 grams
Fresh garlic	¾ oz	20 grams
Pasta penne rigate - uncooked	14 oz	400 grams
Salt & Pepper to season		
Oil to coat vegetables for roasting		
White wine	4 tbsp	60 grams
Whipping cream	3 cups less 2 tsp	740 ml
Green peas	2 ¾ oz	80 grams
Parmesan Grana Padano cheese (grated)	2 oz	60 grams
Caciocavallo or other smoked cheese (grated)	2 oz	60 grams
Ground nutmeg to taste		



### Method:

Preheat oven to 375°F.

Peel and chop butternut squash into 2 inch pieces, finely dice onions and garlic then season with oil, salt and pepper and place on lined baking sheet and bake for 15 minutes or until tender.

Clean and chop mushrooms into quarters. Season mushrooms with oil, salt and pepper and place on lined baking sheet and bake for 15 minutes or until tender.

Bring large pot of salted water to the boil. Add pasta and cook until tender, strain and set aside.

In a large frying pan add white wine and cream. Bring to a boil on medium heat and reduce by ¼. Add roasted butternut squash and roasted mushrooms.

Add green peas, grated parmesan cheese and caciocavallo cheese. Cook for 1 minute then add cooked pasta.

Season with salt, pepper and nutmeg to taste.