






More Than Food
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Butternut Squash, Sage and Pancetta Penne Bake

Our chef Victoria has gone all out here with her delicious pasta recipe! Adding the starchy water from the pasta to loosen up the sauce is a pretty nifty trick, it gives the sauce a lovely creamy feel. In this recipe we've included some extra ricotta in case you feel it needs it, OR you can use it to whip up a cheesecake at the weekend. If the adults want to sprinkle some chilli flakes on top, feel free... We have popped some in your box.

 45 mins

 family box



Butternut Squash (1)



Rosemary (2 sprigs)



Onion (1)



Garlic Clove (2)



Sage (1 bunch)



Wholewheat Penne (400g)



Pancetta (2 packs)



Ricotta Cheese (1 pot)



Baby Spinach (1 bag)




Hard Italian Cheese (3 tbsp)



Panko Breadcrumbs (1 cup)

Ingredients

	4 PEOPLE	ALLERGENS
Butternut Squash, chopped	1	
Rosemary, chopped	2 sprigs	
Onion, chopped	1	
Garlic Clove, chopped	2	
Sage, chopped	1 bunch	
Wholewheat Penne	400g	Gluten
Pancetta	2 packs	Mustard
Ricotta Cheese	1 pot	Milk
Baby Spinach	1 bag	
Hard Italian Cheese	3 tbsp	Milk
Panko Breadcrumbs	1 cup	Gluten

 Our fruit and veggies come straight from the farm so give them a little wash before using

LH Step for little hands

Did you know...

When stored properly, butternut squash can be kept for up to 3 months!

Nutrition per serving: Calories: 744 kcal | Protein: 33 g | Carbs: 111 g | Fat: 15 g | Saturated Fat: 7 g

2



1 Preheat the oven to 220 degrees. Bring a large pot of water to the boil with $\frac{1}{2}$ tsp **salt**.

2 Dismantle the **butternut squash** by chopping it in half widthways to separate the top from the bulb at the bottom. Then put the flat part of each half on the chopping board. Slice downwards to remove the skin. Chop the bulb in half widthways and remove the seeds with a spoon. Finally chop half the **squash** into 2cm cubes. Pick the leaves from two large sprigs of **rosemary** and finely chop.

3 Place the **butternut squash** and half the chopped **rosemary** on a large baking tray and toss together with 2 tbsp of **olive oil**, $\frac{1}{2}$ tsp of **salt** and a good grind of **pepper**. Pop in the oven for 20-25 mins or until the **squash** is well cooked and starting to crisp at the edges.

4 Meanwhile, peel and cut the **onion** in half through the root, then chop into $\frac{1}{2}$ cm pieces. Peel and finely chop the **garlic**. Pick the **sage** leaves and roughly chop them too.

5 Add the **penne** to the boiling water and cook for 10 mins. Drain, reserving all the cooking water, then transfer the cooked **pasta** to a

large ovenproof dish.

6 While the pasta is cooking, heat 1 tbsp **oil** in a frying pan over a medium heat and add your **onion**. Cook for 3 mins until slightly softened, then add the **pancetta**, **garlic**, chopped **sage** and remaining **rosemary**. Leave to cook, stirring occasionally, for about 5-6 mins or until the pancetta is crispy. **Tip:** *Be careful not to let the herbs burn!*

7 Carefully transfer the **herby pancetta mixture** to the same ovenproof dish as the pasta. Now add your **ricotta**, **spinach**, **squash** (which should now be cooked), 250ml of the **reserved pasta water** and $\frac{1}{2}$ tsp **salt** to the ovenproof dish too. Carefully combine to form a nice creamy pasta mixture. **Tip:** *Feel free to add a little more water if you like!*

8 In a small bowl, quickly mix together the **hard Italian cheese**, **breadcrumbs** and a good pinch of **salt** and **pepper**. Generously cover the pasta dish with this **cheesy crumb topping**, drizzle with a good splash of **olive oil** and return to the oven for 5 mins. Voilà, dinner is served! **Tip:** *Adults, if you like things hot, don't forget to add your chilli flakes here!*

6



7



8



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