

Fresh Pasta with **BUTTERNUT SQUASH SAUCE AND FRIED SAGE LEAVES**

Serves 4

1/2 butternut squash cut in half, peeled and cut into chunks

1 tablespoon olive oil

8 oz heavy cream

6 sage leaves chopped

Fresh sea salt and ground black pepper

4 garlic cloves chopped

Garnish:

Chopped walnuts

24 fried sage leaves

4 tablespoons parmesan cheese

24 oz cooked pasta

Directions:

Preheat oven to 375 F. Peel the butternut squash and cut into cubes. Roast the butternut squash on a sheet pan for 45 minutes or until tender. Puree the butternut squash and add heavy cream until smooth. Heat the olive oil in a sauce pan and sauté the garlic until golden. Add the butternut squash mixture and bring to a simmer. Add the pasta and toss until the pasta is evenly coated. Garnish with fried sage leaves, walnuts and parmesan cheese. Serve immediately.

