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Linguine with Butternut Squash Sauce



What's infinitely-more interesting than tomato-based pasta sauce? Garlicky, herby, winter squash sauce! Toss it with sturdy strands of linguine, and trust me — you'll have to fend off marriage proposals.

You'll be happy to know that Butternut Squash Sauce is creamy-dreamy delicious, even though it contains no actual cream. Don't make me beg you to try it!

Here's the step-by-step recipe:



Kevin Lee Jacobs



Kevin is an award-winning food, garden and lifestyle guru who lives in New York's Hudson Valley. His recipes have appeared in dozens of newspapers. He has contributed countless gardening articles to African Violet Magazine, Berkshire Home Style Magazine, and Garden Design Magazine.



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Linguine with Butternut Squash Sauce

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To start, ask your scullery maid to peel and chop a hefty (3lb) butternut squash.



Next, direct your womanizing sous-chef to cut the squash into rough, 1-inch pieces.

What's that you say?

Your household staff doesn't include a scullery maid a handy sous-chef?

Oh dear. I'm afraid you'll have to manage this recipe all on your own.

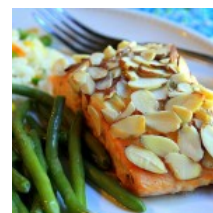
Just as I did.



Tip the cubed squash onto a baking sheet, add 7 cloves of peeled garlic, and a drizzle of with good olive oil. Toss with your hands until everything glistens.



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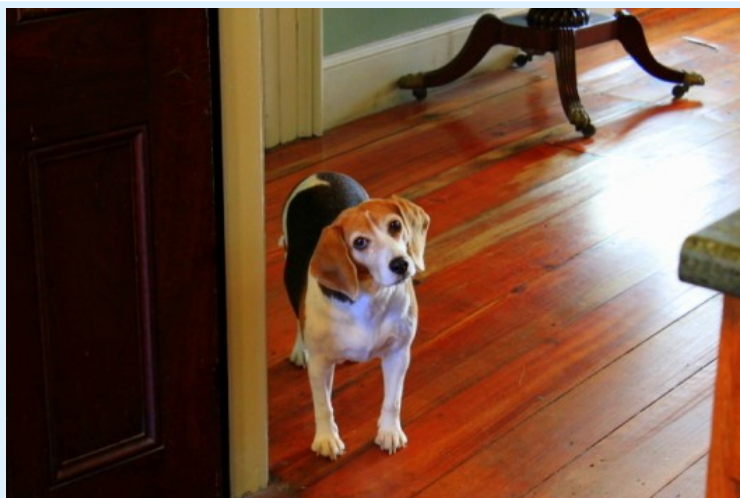
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Roast until the squash and garlic are perfectly tender and slightly caramelized — about 50 minutes.

Note: You can roast the squash and garlic a day or three in advance. When cool, cover and refrigerate.



Yes, Lily, you can have a piece of butternut squash.



While the squash is roasting, chop up some fresh sage and rosemary leaves.



Chop up a large onion, too.

A Useful Tip: If your eyes burn while chopping onions, just light a candle and place it on your work surface. The flame will burn off the onion-y fumes that make you cry. (I've tried this trick, and it really works.)



Next, over a low flame, heat some olive oil in a skillet.



Put the onions in the skillet...



Then add the herbs, plus some kosher salt and freshly-ground pepper. Toss to mix.



Cover the skillet, and let the onions steam quietly until translucent and tender — about 10 minutes.



Oh. If you roasted your squash and garlic a day in advance, as I did, just add them to the onion mixture, and let them warm for a minute or two.



Now throw everything into a blender.



Add 2 cups unsalted vegetable stock...



1 cup finely-grated Parmesan or Asiago cheese...



And let 'er rip! Blend on high speed until a thick, creamy puree develops — about 30 seconds.



Tip some cooked linguine into a big blue bowl, add 3 cups of your butternut bliss, and toss with a spatula to mix.

A Plea from Me: Can someone please recommend a half-way decent gluten-free linguine? I've tried myriad GF pastas, and have not found even one that holds up like the traditional semolina wheat version.



For a nice presentation, transfer the coated pasta onto a platter, and garnish with some freshly-chopped sage and rosemary.



Garnish individual servings with minced sage and rosemary, plus a dusting of freshly-grated Parmesan or Asiago cheese.

Pasta with Butternut Squash, Roasted Garlic and Herbs is about as delicious as delicious can be. Do me proud and make this vegetarian main course, okay?

Here's the printable:

Linguine with Butternut Squash Sauce

[Print](#)

Prep Time: 15 minutes

Yield: Enough for 6 as a main course

Cook Time: 50 minutes



Linguine, tossed with a perfumed puree of butternut squash, garlic, and fresh rosemary and sage. One of my favorite autumn dinners.

Ingredients

A 3-lb butternut squash, peeled and cut into 1-inch pieces
7 garlic cloves, peeled
4 tablespoons olive oil, divided
1 large onion, chopped
Fresh, chopped rosemary and sage – a generous tablespoon of each
1/2 teaspoon kosher salt (plus more, to taste)
Grinds of black pepper
2 cups vegetable stock
1 cup finely-grated Parmesan or Asiago cheese
1 lb linguine, cooked al dente
Garnishings: a sprinkling of chopped rosemary and sage, plus freshly-grated Parmesan or Asiago for each serving

Instructions

1. Center the oven rack; preheat the oven to 375°F. Put the squash and garlic on a baking sheet, and coat them with 2 tablespoons olive oil. Roast in the preheated oven until perfectly tender and slightly caramelized – about 50 minutes.

Ahead of time note: The squash and garlic can be roasted a day in advance. When cool, cover and refrigerate.

2. Meanwhile, in a medium-size skillet, heat the remaining olive oil over a low flame. Add the onions, herbs, salt, and pepper, and toss with a spatula. Cover the skillet, and cook gently until the onions are tender and translucent – about 10 minutes. If the squash and garlic were prepared in advance and refrigerated, add them to the pan to warm.
3. Tip the works into the jar of an electric blender, add the vegetable stock and cheese, and blend at high speed until a rich, thick sauce develops – about 30 seconds. If the sauce is too thick for your liking, thin it out with more vegetable stock.
4. Pour 3 cups of sauce over the cooked pasta, and blend gently with a spatula. Garnish individual servings with rosemary, sage, and freshly-grated Parmesan or Asiago.

Note: You'll end up with about 5 cups of sauce. Use 3 cups for the pasta, and freeze the rest. It will come in handy when you need a quick dinner for two!

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Comments

1. **DebbyMc says:**

November 3, 2015 at 7:26 pm

Ohhh! This looks beautiful and sounds so yummy. Definitely grabbing a squash and some linguine at the market this week!

2. **Kevin Lee Jacobs says:**

November 3, 2015 at 7:30 pm

Hi DebbyMc – Enjoy!

3. **Deb, Zone 8, NW Washington says:**

November 3, 2015 at 9:05 pm

Thai rice noodles of the kind you would use for Pad Thai work great for gluten free linguine! And I'm staring at a nice, big pile of butternut squash from the farm market on my counter. Yum!

4. **dELORES says:**

November 3, 2015 at 9:49 pm

Another winner !!

5. **Zola says:**

November 3, 2015 at 10:07 pm

Great idea !..sounds wonderful–I'm going to spiral cut the Squash, instead of Pasta, Hope it will work turn out..LOVE your posts !

6. **Carolyn yost says:**

November 3, 2015 at 10:30 pm

How about spaghetti squash for the pasta.

7. **Mary in Iowa says:**

November 3, 2015 at 11:28 pm

Thank you, thank you! While the pantry has pounds of linguine, I have some butternut squash triangoli in the freezer, and this sauce is just what it's been waiting for. It will be tomorrow's lunch after a morning gathering and shredding leaves. Sustenance for the afternoon's garden chores.

8. **Sharon says:**

November 4, 2015 at 8:58 am