

Penne with Butternut Squash and Goat Cheese

From the Food Network

Ingredients

Vegetable oil cooking spray

1 (2-pound) butternut or kombucha squash, peeled, seeded and cut into 3/4-inch cubes

1 onion, diced into 1/2-inch pieces

Olive oil, for drizzling

Kosher salt and freshly ground black pepper

1 pound penne pasta

1 cup (8 ounces) goat cheese, crumbled

1 cup coarsely chopped walnuts, toasted

1 packed cup chopped fresh basil leaves

1/3 cup finely grated Parmesan Directions

Put an oven rack in the upper third of the oven. Preheat the oven to 425 degrees F.

Mix the squash and onion together and arrange in a single layer on a baking sheet sprayed with vegetable oil. Drizzle with olive oil and season with salt and pepper, to taste. Bake for to 40 to 45 minutes until the vegetables are golden and cooked through. Remove from the oven and set aside to cool slightly.

While squash is cooling, bring a large pot of salted water to a boil, add the pasta, & cook until tender, stirring occasionally, about 8 to 10 minutes. Drain and reserve about 2 cups of the pasta water. Put the pasta, goat cheese and 1 cup of pasta water in a large serving bowl. Toss until the cheese has melted and forms a creamy sauce. Add the squash and onion mixture, the walnuts and the basil. Toss well and season with salt and pepper, to taste. Garnish with Parmesan and serve.