



## Squash and Sage Pasta

(makes 2 servings)

*Different squashes, pumpkin or sweet potato and loads of different pasta shapes work really well with this recipe and the garlic can be missed out (but I don't recommend it frankly) but please, please keep the sage and Pecorino - it's a winner!*

### Ingredients

1 small butternut squash (or other squash) **or** around 600g pumpkin flesh **or** 2 good-sized sweet potatoes  
2 tablespoons good olive oil  
Sea salt  
Freshly ground black pepper  
4 cloves garlic, skin on  
10-12 fresh sage leaves  
170g dried pasta (large tubes are great for this but it's up to you)  
Pecorino cheese  
Extra virgin olive oil

### Method

Preheat the oven to 180C/350F/Gas Mark 4.

Peel the butternut or other squashes or pumpkin or sweet potatoes, halve them if necessary, scoop out the seeds where required and cut the flesh into bite-sized chunks. **Should be around 600g of peeled, deseeded and chopped flesh by the end of the whole process!**

Place the flesh in a bowl with the oil, a good pinch of salt and a few good grindings of pepper, mix well then place all the chunks (spacing them well) on a non-stick baking tray. Pop the garlic cloves in amongst them then transfer to a high shelf in the oven and roast (turning occasionally) for 20 to 30 minutes or until they are nicely caramelised around the edges and still deliciously soft inside.

Pop the sage leaves in amongst the squash and roast for a further 5 to 10 minutes (let them crisp but don't let them burn).

Meanwhile, cook the pasta according to the packet instructions.

When the pasta is cooked, transfer the squash, sage and garlic cloves (skin them and mash the flesh in amongst the whole lot) to a warm serving bowl and with a slotted spoon, transfer the pasta to the squash/sage/garlic mix, stir carefully so as not to break up the squash, drizzle a good glug of extra virgin olive oil, a generous grating of Pecorino cheese and lots of black pepper over and serve.