



Squash and Sage Pasta

(makes 2 servings)

Different squashes or sweet potato and loads of different pasta shapes work really well and the garlic can be missed out but keep the sage and Pecorino!

Ingredients

1 small butternut squash
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 squash, halve it, scoop out the seeds and cut the flesh into bite-sized chunks, place them 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 (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.