



Butternut Brown Butter Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500g (approx 1lb) butternut squash, peeled & diced - olive oil - 250g (9oz) fettuccine - 75g (2.5oz) butter - 3 tbs fresh thyme leaves - freshly grated parmesan - cracked black pepper & sea salt

Instructions

Just a simple pasta dinner with seasonal squash, was great served with multigrain bread & a salad to start. Serves 4. 1. Place the butternut squash in a shallow baking dish & drizzle with olive oil. Bake for 30 minutes (until golden & soft) at 375°F. 2. Approximately 15 minutes before the squash is finished baking, cook the fettuccine until al dente. Drain & rinse. 3. While the pasta is cooking, heat the butter & thyme in a frying pan (low to medium heat) until the butter simmers to a golden brown colour (do not boil). 4. To serve: place the pasta on the dinner plates, top with the squash & parmesan (as desired), then spoon over this the butter/ thyme mixture. Season with salt & pepper as desired.