



A Preview of Thanksgiving

NIBBLEDISH CONTRIBUTOR

Ingredients

Olive Oil x 1 tbsp
Pancetta, diced x 2 oz
Italian sausage, removed from casing x 1/2 lbs
Onion, minced x 1/2 cup
Garlic, finely chopped x 1 large clove
Fresh Rosemary, chopped x 1 tbsp
Red pepper flakes x 1/4 tsp
Butternut Squash or pumpkin x 2 lbs
Rigatoni x 1 lb

Instructions

Combine olive oil, pancetta and crumbled sausage in a large sauce pan over medium heat.. Cook and stir often till meat is browned. Add onion and garlic and cook till onion is soft. Add the rosemary, red pepper flakes, squash, 1 tsp salt and 2 cups of water. The water should barely cover the squash. Bring to a boil and let the squash sauce simmer uncovered until tender. It should be tender enough to be smashed with a spoon to create the saucy/puree texture with some chunks of squash.

Boil the pasta on the side (remember to add salt, and NO olive oil). Stir pasta with the sauce and sprinkle with some parsley leaves. Serve with cheese.