



# 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.