

Cheat's Squash Pasta



Serves 4 Prep 5 mins

Cooking 10 mins

Easy

Ingredients

1 butternut squash (1.2kg) or a tin of American Finest Pumpkin Puree
1 ciabatta roll (85g)
½ a bunch of fresh thyme or rosemary (15g) (1/2 for the crumbs, 1/2 for squash puree)
1 clove of garlic (optional)
olive oil
500g tagliatelle
50g Parmesan cheese, plus extra to serve extra virgin olive oil
Optional: handful of chestnuts

1. Preheat the oven to 180°C/350°F/gas 4.
2. Prick a butternut squash (1.2kg) all over with a sharp knife and roast for 1 h 40 mins. Remove from the oven and cool – this can be done on the day, or days before.
3. Tear 1 ciabatta roll (85g) into a food processor & pick some fresh rosemary or thyme. Add a handful of chestnuts. Peel & add 1 clove of garlic (if using), drizzle in 1 tbsp olive oil & blitz.
4. Tip into a large frying pan & fry over a medium heat for 5 mins, or until golden & crisp, stirring regularly, then tip into a bowl.
5. Pick and finely chop ¼ of a bunch of fresh rosemary or thyme.
6. Place the pan back on a medium heat, scoop in half the butternut squash flesh, removing tough skin & seeds, drizzle in 1 tbsp of olive oil & scatter in the chopped herbs. Fry for 2-3 mins, breaking it up with a spoon as you go.
7. To cook the pasta, pour in 800ml of boiling kettle water in a pan & turn the heat up high. Drain the liquid & squash into the pan. Cook for 4 mins, or until the pasta is cooked & has sucked up most of the liquid, stirring regularly, then turn off the heat.
8. Add the grated Parmesan, drizzle in 1 tbsp of extra virgin olive oil & toss together.
9. Serve & scatter over the crispy breadcrumbs & top with more Parmesan.
10. **Top Tip:** Don't throw the squash seeds: Bake at 180°C/350°F/gas 4 for 5 to 10 mins, or until lightly golden. Leave to cool, then store in an airtight container until needed.
11. **Veg boost:** Throw a handful of peas or spinach into the pan for the last few mins