

Mac and Cheese w/ Butternut Squash

Ingredients

1 butternut squash
10-15 sage leaves
2 tblsp. olive oil
4 cloves garlic minced
2 cups chicken stock
2 cups milk
½ lb. freshly shredded sharp cheddar cheese, additional cheese for broiling
1 lb. small pasta (shells, farfalle, elbow)
Salt and pepper to taste

Preparation

Preheat oven to 400°. Cut butternut squash in half lengthwise and deseed, place face up on cookie sheet. Drizzle with olive oil and season with salt and pepper. Bake in oven for 45-60 minutes. When fork tender remove from oven, allow to cool and scoop out flesh.

Meanwhile bring large pot of water to boil, add pasta and cook until 1 minute short of al dente. Drain and set aside.

Heat olive oil in large pot on high, add sage leaves and cook for 2-3 minutes until crisp. Transfer to plate and set aside. Using same oil add garlic, cook until softened about 3 minutes. Add butternut squash and stir until combined. Add milk and chicken stock, bring to a simmer.

Using an immersion blender mix contents until smooth. Add shredded cheese and stir until melted and glossy. Check flavor and salt and pepper to taste. Add cooked pasta and continue to stir until warm, simmer for a few minutes. Pour into baking dish and top with fried sage leaves and additional cheese. Place under broiler for 10 minutes to brown top. Let sit for 5 minutes before serving.