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healthy recipes from our farm to your family

*Stargazer Perennials Farm and Nursery, Summerville Oregon*

## **Penne Pasta with Roasted Butternut Squash, Honey Bacon and Sage**

Winter squash contains an amazing amount of vitamin A. Just a 1/2 cup of baked butternut or buttercup squash has more than a full day's supply of this powerful cancer fighter! Both butternut squash and buttercup squash are also low in calories but high in fiber and are packed full of potassium, vitamin C, calcium and iron. You can use butternut and buttercup squash interchangeably in recipes.

This recipe tastes best when you use fresh, just picked sage leaves. Sage is a very easy and very hardy herb to grow. Sage is also an attractive garden plant that can be grown in a container or in the garden with other perennials.

Serves 4

1 medium butternut squash, peeled, seeded, and cut into 1/2-inch pieces  
1/4 cup organic virgin olive oil  
Coarse sea salt  
1 pound penne pasta  
8 pieces thick honey cured bacon, cooked and broken into bite size pieces  
1/2 Sweet onion, chopped  
1/4 teaspoon crushed red pepper flakes  
10 fresh sage leaves, coarsely chopped  
1/2 cup finely grated Parmesan cheese, plus more for serving  
1/2 teaspoon freshly ground black pepper

Preheat oven to 400 degrees. Place butternut squash on a rimmed baking sheet and toss with 1 tablespoon of olive oil; season with salt. Transfer to oven and roast until squash is browned and tender, about 15 minutes.

Bring a large pot of water to a boil over high heat. Generously salt water and return to a boil. Add pasta and cook until al dente, according to package directions. Drain pasta, reserving 1/2 cup cooking liquid. Set pasta and reserved cooking liquid aside.

Meanwhile, heat remaining 3 tablespoons olive oil in a large skillet over medium-low heat. Add bacon, onion, crushed red pepper, and sage. Cook until onion is soft, 2 to 3 minutes. Add penne and squash and toss gently, adding reserved pasta cooking liquid as necessary to moisten.

Add cheese and black pepper and cook, tossing gently, until pasta and squash are heated through. Serve immediately with more grated cheese, if desired.

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