



# Fresh Pasta with Butternut Squash Sauce and fried sage leaves

*By Chef Dave Bland*

*Ingredients:*

*4 Servings*

1/2 Butternut squash cut in half,  
peeled and cut into chunks  
1 Tablespoon Olive Oil  
8 oz heavy cream  
6 sage leaves chopped  
Fresh sea salt and ground black  
pepper  
4 garlic cloves chopped

**Garnish:**  
Chopped walnuts  
24 fried sage leaves  
4 Tablespoons parmesan cheese  
24 oz cooked pasta

Directions: Preheat oven to 375 F. Peel the butternut squash and cut into cubes. Roast the butternut squash on a sheet pan for 45 minutes or until tender. Puree the butternut squash and add heavy cream until smooth. Heat the olive oil in a sauce pan and sauté the garlic until golden. Add the butternut squash mixture and bring to a simmer. Add the pasta and toss until the pasta is evenly coated. Garnish with fried sage leaves, walnuts and parmesan cheese. Serve immediately.

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Amount Per Serving	
<b>Calories</b>	813.5
<b>Total Fat</b>	20.6 g
Saturated Fat	8.8 g
Polyunsaturated Fat	4.7 g
Monounsaturated Fat	5.4 mg
<b>Cholesterol</b>	101.3 mg
<b>Sodium</b>	148.1 mg
<b>Potassium</b>	279.9 mg
<b>Total Carbohydrate</b>	135.0 g
Dietary Fiber	5.3 g
Sugars	0.3 g
<b>Protein</b>	25.6 g