



Easy Vanlife Recipes



Butternut Squash Pasta



Serves 4



20 minutes

Ingredients

450g Butternut Squash/Pumpkin
2 tbsp Olive Oil
1 Onion, chopped finely
2 Garlic Cloves, crushed
Good pinch grated nutmeg
450ml Pint Chicken/Veg stock
100g Prosciutto, cut into strips
250ml Tagliatelle, fresh is best
150ml Double Cream
Freshly Grated Parmezan to serve

This is a quick and delicious recipe from the Emilia Romana area of Italy.

If you are entertaining, you can prepare it up to stage 3 ahead of time & store it in the fridge. Then just re-heat & finish it off with prosciutto, if using, & cream.

Method

1. Peel the butternut squash or pumpkin and scoop out the seeds & membrane. Cut the flesh into 2.5 cm dice.
2. Heat the oil in a large pan and gently fry the onion and garlic until soft. (TIP - I sometimes use bacon lardons instead of the prosciutto & add these at this stage.)
3. Add the squash/pumpkin and continue to cook for 2-3 minutes. Season well with salt, pepper and a generous grating of nutmeg. Add half the stock, cover & simmer for 10 mins until the squash/pumpkin is tender.
4. If not using bacon lardons, add the prosciutto & stir
5. While the squash is cooking, cook the tagliatelle according to the pack instructions (3-4 mins for fresh pasta, 10-12 mins for dried.)
6. Add the cream to the squash & ham mixture & stir until heated through. Adjust the seasoning.
7. Spoon over the pasta, & serve with Parmesan.