

## Roasted Butternut Squash Pasta

- 1 butternut squash, peeled and cubed, 3/4-inch size
- 200 g pasta, any kind
- 1/2 c pine nuts or walnut pieces
- 1 T olive oil, or butter, plus a bit more to coat the squash before roasting
- kosher salt

Preheat oven to 380 F.

On a baking sheet, spread out squash and roast for 30 minutes, until almost done, then increase heat to 400 F and roast a few more minutes until at least one side of each piece is caramelized.

Cook and drain pasta, then add a little olive oil or butter and mix.

[Toast the nuts](#) in a skillet, being careful not to burn them.

Place pasta in serving bowl, layer on squash, then sprinkle with the toasted nuts and salt.

Serves 2.

**Jittery Cook**