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## Creamy Butternut Squash Spaghetti

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“This is a simple and delicious meal good for any fall entrée.” – Chef Jean

### **Ingredients:**

- 1 medium **butternut squash**, peeled and cut into 2” cubes (~4 cups once cubed)
- 2 **shallots**, halved
- 4 cloves **garlic**, peeled
- 2 tablespoons **olive oil**
- 1 ½ cup **chicken stock**
- 1 lb **spaghetti**
- ½ cup **heavy cream**
- Pinch of ground **nutmeg**
- Kosher **salt** and freshly-cracked **black pepper**

### **Serve with:**

- Grated **Pecorino Romano Cheese**
- Fresh herbs like **thyme, basil, chives, or parsley**

You’ll also need a **blender** for this recipe.

### **Instructions:**

1. Preheat oven to 425°.
2. On a large baking sheet lined with parchment paper, arrange the **butternut squash, shallots, and garlic**, then drizzle with **olive oil** and season with **salt and pepper**.
3. Transfer into oven. Roast for **25-30 minutes** until the squash is fork tender.
4. While the butternut squash is roasting, cook the **spaghetti** until al dente. Drain, reserving ½ cup of the **cooking liquid**.
5. Once the **squash** is tender, transfer the roasted **squash, garlic, and shallots** to a blender along with **chicken stock**. Blend until smooth. Add the **cream, nutmeg, and reserved cooking liquid** and continue to blend. Once smooth, taste and adjust seasoning as needed.
6. Transfer the liquid to a medium pot and keep over low heat to keep warm.
7. Spoon some of the sauce onto the pasta and toss to combine. Continue adding sauce until it's as saucy as you want. Serve with **pecorino, herbs, and freshly cracked black pepper** and enjoy!