

Fresh Chestnut Pasta

with Brussels Sprouts & Roasted Acorn Squash

Fettuccine made from finely ground chestnuts is a favorite found in restaurants across northern Italy. Here, its delicate flavor pairs perfectly with sweet Brussels sprouts sautéed with fresh sage in a brown butter sauce. Our side of roasted acorn squash is inspired by a traditional Italian "contorno" (or veggie dish) whose sweet flavor is invoked here by a drizzle of honey, mixed with crushed red pepper.

Blue Apron Wine Pairings

Seigneurie de Chatillon Chardonnay, 2015
Rancho Petaluma Zinfandel, 2014



Ingredients

½ Pound Fresh Chestnut Pasta
2 Cloves Garlic
1 Acorn Squash
½ Pound Brussels Sprouts
1 Bunch Sage

Knick Knacks

2 Tablespoons Butter
1 Tablespoon Honey
¼ Cup Grated Parmesan Cheese
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut off and discard the squash ends. Using a knife, peel the squash; halve lengthwise, then scoop out and discard the pulp and seeds. Pick the sage off the stems; discard the stems and roughly chop. Cut off and discard the Brussels sprout ends; thinly slice. Peel and mince the garlic.

2



Roast the squash:

Place the **squash** on a sheet pan, cut sides up. Top with **half the sage**. Drizzle with olive oil and season with salt and pepper; turn to thoroughly coat. Roast, flipping halfway through, 30 to 32 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Cook the Brussels sprouts:

Once the squash has roasted for about 15 minutes, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **Brussels sprouts** and **half the butter**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened and the butter is lightly browned. Add the **garlic**, **remaining sage** and **up to half the red pepper flakes**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **¼ cup of water**; cook, stirring occasionally, 2 to 3 minutes, or until the water has cooked off. Turn off the heat. Season with salt and pepper to taste.

4



Cook the pasta:

While the squash continues to roast, using your hands, separate the strands of the **pasta** and add to the pot of boiling water. Cook 1 to 2 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly. Transfer to the pan of **cooked Brussels sprouts**.

5



Finish the pasta:

Add the **remaining butter** and **half the reserved pasta cooking water** to the pan. Cook on medium-high, stirring vigorously, 2 to 3 minutes, or until thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat. Season with salt and pepper to taste.

6



Finish the squash & plate your dish:

In a bowl, combine the **honey** and **as much of the remaining red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste. Drizzle the **roasted squash** with the seasoned honey; divide between 2 dishes. Divide the **finished pasta** between 2 separate dishes; garnish with the **cheese**. Enjoy!