



Holiday Harvest Rigatoni

Recipe By JOHN GIFALDI

SERVES: 10-12

PASTA:

- ☐ 2 cups cubed butternut squash
- ☐ 2 shallots, quartered
- ☐ 8 oz brussels sprouts, halved
- ☐ 1 pinch hot pepper flakes
- ☐ 3 tbsp olive oil, divided
- ☐ few sprigs thyme
- ☐ salt and pepper, to taste
- ☐ 3 cloves garlic, minced

- ☐ ½ cup dry white wine
- ☐ 1 cup chicken broth
- ☐ ½ cup heavy cream
- ☐ 3 oz prosciutto
- ☐ 1 lb rigatoni
- ☐ handful grated parmesan cheese
- ☐ ¼–½ cup combination of candied pecans and cranberries

CRISPY SAGE:

- ☐ 3 tbsp olive oil
- ☐ about 10 leaves fresh sage

DIRECTIONS:

- ☐ 1. Fill a large pot with water, add a generous pinch of salt, and bring to a boil.
- ☐ 2. Preheat the oven to 425°F. Line a baking sheet with parchment paper. Add squash, brussels sprouts, thyme, shallots, pepper flakes, salt, pepper, and 1 tbsp olive oil. Toss and roast for about 20 minutes, or until tender.
- ☐ 3. On a separate parchment-lined baking sheet, place the prosciutto slices and roast until crispy, about 6–8 minutes. Remove and set aside to cool.
- ☐ 4. Heat olive oil in a small skillet, then add sage leaves and cook until crispy. This takes only seconds—do not walk away. Remove to a paper towel-lined plate and set aside.
- ☐ 5. When the squash is ready, add half to a blender with about ½ cup boiling water and blend until smooth. Set aside the puree and reserve the remaining roasted squash and brussels sprouts for garnish.
- ☐ 6. Add the pasta to the boiling water and begin the sauce.
- ☐ 7. In a large frying pan with sides, heat 2 tbsp olive oil over medium heat. Add garlic and hot pepper flakes; sauté until fragrant.
- ☐ 8. Add the wine, reduce by half, then stir in the pureed squash, chicken broth, and cream. Let simmer for about 8 minutes while the pasta cooks.
- ☐ 9. Drain the pasta and add it to the sauce. Toss together for a few minutes, then top with parmesan cheese and cover to melt.
- ☐ 10. Serve topped with the reserved roasted vegetables, crispy prosciutto, sage, candied pecans, and cranberries.

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