

Chestnut & Butternut Squash Pasta



Ingredients (serves 2):

- 1 butternut squash (300g once peeled)
- 1 tablespoon olive oil
- 1 garlic clove - chopped
- 6 cooked chestnuts, chopped
- 200g pasta (I've used lentil, yellow pea and wholemeal penne mix)
- 25g vegan/non-dairy butter
- 1 tablespoon lemon juice
- salt and pepper to taste
- 1 nutmeg (for serving)
- 25g vegan/non-dairy grated cheese (for serving)

Make:

1. Preheat oven to 200^oc.
2. Peel the butternut squash, remove the soft core and discard. Chop the squash into 1½ cm chunks.
3. Place the squash chunks in a roasting tray, drizzle with olive oil and season with salt and pepper. Roast for 25 minutes in oven until tender and slightly coloured.
4. Cook the pasta, according to packet instructions, for approximately 10 mins in a pan of boiling water.
5. Fry the chopped garlic, non-dairy butter, chopped chestnuts in a pan for about 7 to 8 mins until the garlic and chestnuts are golden brown. Add a tablespoon of lemon juice.
6. Take the pan off the heat. Drain the pasta and remove the squash from the oven.
7. Add them to the pan of chestnuts and return it to the heat. Season with sea salt and freshly ground pepper mix everything together for about 1 minute.
8. Divide into bowls, sprinkle a small amount of grated nutmeg and add grated cheese to top before serving.

