

Butternut Squash Pasta Sauce

<http://userealbutter.com/2012/01/24/butternut-squash-pasta-sauce-recipe/>
from [Simply Recipes](#)

2.5 lbs. butternut squash, peeled, cored, and cut into 1 1/2-inch cubes
1 tsp salt
1 tsp black pepper, freshly ground
3 tbsps olive oil
1/3 cup shallots or onions, small dice (I used shallots)
1 cup water, more as needed
1/4 cup Parmesan cheese, freshly grated and packed
1/3 cup sour cream or Greek yogurt (I used Greek yogurt)
1/8 tsp nutmeg, freshly grated
salt to taste
2 tbsps unsalted butter
12 medium sage leaves, fresh
extra grated Parmesan for topping
freshly ground black pepper

Preheat oven to 350°F. In a roasting pan, toss the butternut squash cubes, 2 tablespoons olive oil, 1 teaspoon salt and 1 teaspoon pepper together until the squash is evenly coated. Roast the squash for 45 minutes, giving them a stir with a spatula every 15 minutes until the squash is fork-tender. Remove from oven and place the butternut squash in a blender or food processor. Heat the remaining 1 tablespoon of olive oil in a small frying pan and sauté the shallots or onions until they start to brown. This takes a few minutes. Place the onions in the blender or food processor along with a cup of water. Add more water as needed – mine was super thick so I ended up using 2 cups of water. Purée the squash until smooth. Empty the contents into a medium saucepan and set on low heat. Stir in the Parmesan cheese, Greek yogurt (or sour cream), nutmeg, and salt to taste. You don't want it to boil (and you don't want the cheese to melt into a giant clump), just heat the sauce. Meanwhile, melt the unsalted butter in a small pan on high heat. When hot, place the fresh sage leaves in a single layer in the butter and fry. Turn them over after 30 seconds and continue to fry until crisp. Remove from pan. Serve the butternut squash sauce over any pasta (I like it with fettuccine – we had a pound of pasta) and sprinkle Parmesan, salt, and black pepper on top. Garnish with 3 fried sage leaves. Serves 4.