

## **Roasted Delicata Squash Pasta with Goat Cheese**

*This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).*

*Prep time: 5 minutes*

*Cook time: 30 minutes*

*Total time: 35 minutes*

*Serves 4-6*

### **Ingredients**

- 2 small delicata squash (about 2 ½ pounds total)
- ½ large red onion, sliced into 1-inch moons
- 2 tablespoons olive oil
- ½ teaspoon fine sea salt
- Freshly ground black pepper
- 3 garlic cloves, minced
- 16 ounces De Cecco bucatini pasta
- 1-2 cups reserved pasta water
- 5.5 ounce Silver Goat Cheese log, crumbled
- ¼ cup grated parmesan cheese



### **Instructions**

1. Preheat oven to 425°F. Spray a sheet pan with nonstick cooking spray.
2. Bring 5 quarts of water to boil for pasta.
3. Wash the squash well. Cut off the stem and root ends, then carefully cut squash in half lengthwise. Scoop out seeds, then cut each half into 1-inch moons. Place the squash and onions on the sheet pan and toss in the olive oil, sea salt and freshly-cracked black pepper to taste.
4. Transfer the pan to the preheated oven and roast for 25 minutes. Remove pan from oven and sprinkle with minced garlic. Toss everything together then return to oven for 5 more minutes (keep an eye on this so the garlic doesn't burn). Remove from oven and set aside.
5. Cook pasta according to directions. Remove 1-2 cups of pasta water before draining and set aside. Drain pasta and return to pot. Add goat cheese, parmesan and ½-1 cup of the pasta water. Use a wooden spoon or tongs to toss pasta until goat cheese is melted and the sauce coats the pasta evenly, adding more pasta water if needed.
6. Add the roasted vegetables to the pasta and gently toss to combine. Salt to taste if necessary. Serve topped with freshly-cracked black pepper.