

THE CULINARY

Playground



Butternut Squash Mac & Cheese

- 2 Tablespoon shredded sharp cheddar
- 2 Tablespoons shredded mild cheddar
- 1/2 Tablespoon grated parmesan
- 1 1/2 cups cooked elbow pasta
- 1 Tablespoon melted butter*
- 1/2 cup half and half
- 1/2 cup butternut squash, roasted and pureed
- Pinch of salt, pepper and nutmeg

Preheat oven to 350 degrees.

Shred and grate cheese into baking dish. Add cooked pasta and butter and toss to coat. Stir in half and half and squash. Sprinkle with salt, pepper and nutmeg, stir well to combine. Cover baking dish with foil and bake for 20 minutes and steaming and cheese has melted.

**For squash puree; Preheat oven to 400 degrees. Cut squash crosswise, then lengthwise and scoop out seeds. Lay squash skin side down on baking sheet lined with parchment. Drizzle olive oil and sprinkle salt and pepper on squash and bake for 30-45 minutes until fork tender.*

When cool enough to handle, scrape squash out of skin and add to bowl of food processor. Add up to 2 cups chicken or vegetable broth to thin puree.