

# BUTTERNUT SQUASH FETTUCCINE



Moderate



30 minutes



Main



04 Servings

## INGREDIENTS

1 tbsp olive oil  
15g butter  
½ large butternut squash,  
peeled and cut into 1cm dice  
350g fettuccine  
1 large onion, finely diced  
2 cloves garlic, finely chopped  
½ lemon, juice  
25g finely grated parmesan,  
plus extra to serve



## COOKING STEPS

Heat the oil and 15g butter in a large frying pan or sauté pan over a medium-high heat. Add the squash, cover with a lid and cook, stirring regularly, for 10 minutes until the squash is tender and turning golden.

Meanwhile, cook the pasta in a large pan of salted water for 1 minute less than the pack instructions. Before draining, scoop out a mugful of the cooking water and set aside.

Reduce the heat under the squash to medium and remove the lid. Add the onions and garlic; season. Fry, stirring often, for 5 minutes until soft, nutty and golden and remove from the heat.

Tip the cooked pasta into the pan with the squash and add the lemon juice and a glug of the cooking water. Stir in the cheese and toss to coat over the heat for 1 minute, adding more cooking water to loosen the sauce if needed (it should be glossy and just coat the pasta). Divide between plates and serve with extra cheese on top.