

Pasta with Butternut Squash, Prosciutto & Creamy Bacon Sauce



Ingredients

2 Tbsp. butter, divided

6 slices prosciutto, cut into pieces

16 oz. uncooked bowtie pasta

3 cups chopped butternut squash

2 Tbsp. fresh thyme leaves

Sauce

6 slices bacon

1 cup low-sodium chicken broth

1 cup heavy whipping cream

Salt and pepper to taste

Fresh Italian parsley, chopped

Directions

Preheat oven to 200° F. Coat a 13 x 9-inch casserole dish with cooking spray and place in oven.

Melt 1 tablespoon butter in a 12-inch skillet over medium heat. Add prosciutto and cook until brown; transfer onto a plate lined with paper towels, then set aside.

Fill a large stockpot with water, add a few shakes of salt, and bring to boil over high heat. Add pasta and cook al dente as directed on package. Drain pasta when finished, transfer to warmed casserole dish, and place in oven.

Melt remaining butter in the same skillet used to cook the prosciutto and add butternut squash. Cook for 10 minutes, or until squash softens and starts to brown. Stir in fresh thyme and cook 1 minute longer. Spoon squash over top of warmed pasta. Sprinkle prosciutto pieces over top and return to oven.

Place bacon in the same skillet and cook until crisp, turning as needed. Drain on paper towels and set aside. When cool, roughly chop or cut into pieces using kitchen shears. Add broth and heavy cream to bacon drippings; increase heat to medium-high. Bring to a boil and continue cooking 6 to 8 minutes, stirring occasionally until sauce starts to thicken. Add chopped bacon and continue cooking 1 minute longer. Turn off heat.

Remove pasta from oven, ladle hot bacon sauce over top, sprinkle salt and pepper to taste, and garnish with fresh chopped parsley. Serve immediately.