



## Smoked Sausage and Butternut Squash Pasta

Jacob · 29/09/2024



### Prep Time

40 mins

### Difficult

Medium

### Servings

4

### Description

In partnership with Hillshire Farm Brand we're helping you make dinner time easy, quick, and delicious. Here's a butternut squash pasta with smoked sausage that will soon become a go-to comfort dish.

### Ingredients

- 8 ounces uncooked rigatoni pasta - 8 ounces Hillshire Farm® Rope Smoked Sausage
- cut into bias-cut pieces - 4 cups chopped butternut squash - 1 tablespoon olive oil - 6 tablespoons unsalted butter
- divided - ¼ cup fresh sage leaves
- chopped - 3 tablespoons fresh lemon juice - 1 cup grated Parmesan cheese - ½ teaspoon kosher salt - ½ teaspoon black pepper

### Instructions

1. Cook pasta according to package directions; drain. Preheat oven to 450 degrees F. Place sausage and squash on a large baking pan. Drizzle with oil; toss to coat. Roast in preheated oven for 12 minutes. Toss with 3 tablespoons cubed butter and sage; return to oven for 12-14 minutes
2. until squash is caramelized and tender. Melt remaining butter in a large skillet over medium heat. Toss in pasta
3. sausage mixture
4. lemon juice
5. 3/4 cup of the cheese
6. salt
7. and pepper. Serve in shallow bowls topped with remaining 1/4 cup cheese.