

Easy Skillet Butternut Squash Pasta

Ingredients:

- 1 lb. pasta (penne works well)
- ½ lb. chicken & garlic sausage, casings removed
- ¼ cup good olive oil
- 3 tbsp. salted butter
- 3 cups butternut squash, peeled & cut into 1" cubes
- 2 shallots, diced
- 4 cloves garlic, chopped
- 1 tbsp. chopped fresh thyme
- 2 tbsp. chopped fresh sage
- ¼ tsp. cinnamon
- ⅛ tsp. nutmeg
- ¼ - ½ tsp. chili flake (to your desired spiciness)
- Salt & pepper to taste
- ⅓ cup good vodka
- 1½ cups heavy cream
- 1 cup fresh grated Parmesan cheese
- 2 cups fresh grated mix of provolone, fontina & romano
- 8 slices Prosciutto

Method:

1. Cook pasta according to the package directions, but reduce cooking time by 3-4 minutes so pasta is still firm. Drain pasta, reserving ½ cup of the pasta water. Set water aside and preheat oven to 400 degrees.
2. Heat a 12" cast iron skillet to medium heat on your induction or gas cooktop. Add sausage to the pan and cook until golden brown. Remove sausage from pan and set aside.
3. Add the olive oil, butter, butternut squash, and shallots through s/p to pan. Cook over medium heat until the butternut squash is soft, about 10 minutes. Mash squash with a fork.
4. Add in the milk and vodka, cook and stir until you have a nice chunky sauce. Add in the pasta water and the Parmesan. Remove from heat. Carefully mix in the cooked pasta, cooked sausage, and half of the grated cheese mix. Top with remaining cheese and cover the pasta with the sliced Prosciutto.
5. Place skillet uncovered in oven and bake for 15-20 minutes, or until the cheese is bubbling. Top with butter fried sage leaves (optional), or your choice of fresh chopped herbs, and serve piping hot!