



## Butternut Squash Mac and Cheese

Yield: 8 servings

Time: 40 minutes total

- 1 medium butternut squash
- 1 onion
- ½ tsp. salt
- ¼ tsp. pepper
- 2 tbsp. extra virgin olive oil (EVOO)
- 2 tbsp. butter
- 3 tbsp. flour
- 1½ cups milk
- 2 cups shredded white cheddar cheese
- 1 cup shredded manchego cheese
- 3 tbsp. fresh rosemary, coarsely chopped
- 1 lb. pasta (I use cellentani--a corkscrew shape)



1. Preheat the oven to 400°F. Lightly grease a 9"x13" glass baking dish. Set aside.
2. Using a vegetable peeler, peel off the tough outer skin of the squash. Slice in half and scoop out the seeds. Cut into cubes, roughly 1-inch square. Place on a large, lightly greased baking sheet. Coarsely chop the onion and add to the baking sheet. Drizzle with 1 tbsp. EVOO and sprinkle with salt and pepper. Roast at 400°F for 25-30 minutes, until the squash is fork-tender.
3. Meanwhile, cook the pasta al dente, according to the package instructions.
4. Make the roux: In a stock pot over medium heat, combine 1 tbsp. EVOO and 2 tbsp. butter. Once melted, add the flour and whisk constantly for 2-3 minutes. Slowly drizzle in the milk, continuing to whisk. Bring to a light boil and allow the roux to thicken slightly, cooking over medium heat for about 5 minutes. Remove from the heat.
5. When the roasted butternut squash and onions are ready, remove from the oven and set aside roughly ¼ of the roasted veggies. Add the remaining ¾ of the squash/onions to the roux. Blend together using an immersion blender. (Alternatively, you could use a blender to puree together the roux and roasted veggies.) Stir in 2 tbsp. of fresh rosemary.
6. Combine both shredded cheeses together. Set aside ¾ cup total of the mixed cheese to use in step 7. Stir the remaining cheese into the roux/squash mixture. Add the cooked pasta and toss to coat.
7. Transfer the mac and cheese to the prepared baking dish. Sprinkle with the reserved ¾ cup of mixed shredded cheese and remaining 1 tbsp. of fresh rosemary. Scatter the remaining roasted butternut squash and onions across the top, distributing evenly.
8. Bake at 400°F for about 8 minutes, until bubbly. Broil for about 4 minutes until the top cheese is slightly browned.

Note: This is a great make-ahead recipe! Follow the recipe through step 7, then store in the refrigerator for up to one day before heating. Just extend the cooking time in step 8 to about 30-40 minutes at 400°F to ensure it is fully heated through!