

Poached Egg Butternut Squash Pasta

Yields 4 servings

Ingredients:

- 8 ounces large shells
- 4 tablespoons olive oil, divided
- 12 ounces cut butternut squash
- 1/2 teaspoon dried sage
- Kosher salt and freshly ground black pepper, to taste
- 1 cup baby spinach
- 1/3 cup dried cranberries
- 1/4 cup sliced almonds
- 1/3 cup grated Parmesan
- Poached egg, for serving

Directions:

1. In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
2. Heat 2 tablespoons olive oil in a large skillet over medium high heat. Add the squash, sage, salt and pepper, to taste.
3. Cook, stirring occasionally, until tender and cooked through, about 10-15 minutes; remove from heat.
4. Add the remaining 2 tablespoons olive oil, pasta, spinach, cranberries, almonds and Parmesan. Gently toss to combine until the spinach has wilted.
5. Serve immediately, with a poached egg, if desired.

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