

Butternut Artichoke & Pistachio Pasta



Recipe By Jaxters

Ref: 759

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

- 350 g Dried Pasta any type
- 200 g Artichoke hearts from a jar
- 200 g Butternut squash peeled & chopped into diced
- 130 g Mascarpone cheese
- 100 g Pistachio Nuts chopped
- 60 g Parmesan cheese finely grated
- 1 Onion finely chopped
- 2 Garlic cloves grated
- 1 tsp Dried sage
- 1/2 tsp Freshly ground black pepper
- 1/2 tsp Salt
- 3 tbsp Olive oil

Suggestion & Tips

Have with crusty bread & salad.

Method

Step 1 - Cook pasta in a salted boiling water as per instructions.

Step 2 - Heat a large frying pan over a med heat, add oil & squash & cook for 10 mins stirring often, then add onion & garlic, cook for another 2 mins until all soft, next add nuts, cheese, sage, salt & pepper, when starts to bubble add cooked pasta bring a little water with it to loosen sauce a little if required add toss together with parmesan & serve.