

# 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.