



Pasta with Ham and Squash

Yield: 4 Servings

Ingredients:

¼ cup olive oil
1 cup chopped shallots
½ cup chopped garlic
1 cup finely chopped celery
1 tsp minced fresh rosemary or 1/2 tsp dried
3 ¼ cups diced butternut squash
8 oz plum tomatoes, peeled, seeded, chopped
½ cup water
4 oz 1/4-inch-thick Ham off the Bone, finely chopped
2 Tbsp chopped fresh parsley
12 oz penne pasta
¼ cup freshly grated Parmesan cheese

Preparation:

1. Heat ¼ cup oil in heavy large skillet over medium heat. Add onion, garlic, celery and rosemary and sauté until vegetables are tender, about 10 minutes.
2. Add squash, tomatoes and ½ cup water. Bring to boil. Reduce heat to medium-low. Cover and simmer until squash is tender, about 20 minutes. Stir in ham and parsley.
3. Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain. Return pasta to same pot.
4. Add 2 tablespoons oil, squash mixture and ½ cup Parmesan to pasta; toss. Season with salt and pepper. Transfer to bowl. Sprinkle with ¼ cup Parmesan.

