

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Baked Goat Cheese and Butternut Squash Pasta with Sage & Hot Honey*

By Kaitlin Hahn

*Adapted from MacKenzie Smith of Grilled Cheese Social

Ingredients

- 1 large butternut squash
- 1/2 cup olive oil plus more for drizzling
- 2 hefty pinches kosher salt
- 1 hefty pinch red pepper flakes (optional)
- 1 8 oz block goat cheese
- 1 lb pasta such as rotini, orzo, or ditalini
- 10 leaves fresh sage minced
- 3 cloves garlic finely minced
- 1 tbsp Hot Honey (regular honey is fine too)
- Fresh cracked black pepper

Directions

1. Preheat oven to 400°F degrees.
2. Toss butternut squash with olive oil, 2 hefty pinches of salt , and a few cranks of fresh pepper. Place the squash in a baking dish and put the block of goat cheese in the middle. Drizzle the goat cheese with a little bit of olive oil, red pepper flakes and add a fresh cracks of fresh pepper. Bake for 30 minutes.
3. Once 30 minutes has passed, take the butternut squash cheese mixture out of the oven and slightly move the butternut squash - be sure not to touch the goat cheese. You just want to make sure the squash isn't burnt on the bottom. Then, crank the heat up to 450°F and bake for another 5-10 minutes.
4. Meanwhile, boil 1 lb of pasta in salty water. Once it's al dente, strain and save 2 cups of the pasta water.
5. Remove the baking dish from the oven and immediately stir in minced garlic, minced sage leaves, and honey. Now add the pasta and 1 cup of pasta water and stir everything together.
6. If the pasta seems dry, add more of the reserved pasta water, little by little, until the sauce is creamy and smooth. Season the whole thing with more salt and pepper. You can also add more hot honey if needed!

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