



Fettucine with Butternut Squash and Dried Cranberries

Serves 4

1 lb.	butternut squash, peeled and cut in 1/4 " dice
2 c.	vegetable stock
3 oz.	heavy cream (optional)
12 oz.	fettucine
10 oz.	medium mushrooms, sliced
2 t.	olive oil
3 oz.	dried cranberries
7 oz.	baby spinach

Salt & pepper to taste

Preparation:

1. Boil water for pasta.
2. Dice butternut squash. Cook in vegetable stock until done. Remove 1/2 and set aside.
3. Puree remaining squash in cooking liquid. Add cream and keep warm on low heat.
4. Cook fettucine according to package directions.
5. While pasta is cooking, sauté mushrooms in olive oil,. Add cooked, diced squash and cranberries.
6. Toss hot pasta with pureed squash, mushroom/cranberry mixture and fresh spinach.
7. Add salt and pepper to taste
8. Serve with grated parmesan or romano cheese.

Buon appetito!