



Cellentani with Butternut Squash Mac and Cheese

Yield: 10 servings

Ingredients:

1 ¼ Pkg, Barilla Cellentani
2 ½ Cups, diced Butternut squash (1/2 for puree ½ for roasting) 5 Tbsp, Butter
2 clove, Garlic, chopped
5 Tbsp, Flour
5 Cups, 2 % milk
¾ Lb., Cheddar Cheese, shredded
½ Cup, Smoked Gouda Cheese, Shredded
Salt and white pepper to taste

Directions:

1. In a small pot boil ½ the butternut squash until fully cooked, let cool, then process in a blender with enough cooking liquid to make a puree.
2. In a pre-heated 425°F oven roast the remaining butternut squash with olive oil until golden brown and fully cooked.
3. Meanwhile, in a small sauce pot saute garlic in butter until slightly yellow in color. Add flour and make a roux, cook for about 3 minutes on medium heat. Add warm milk and bring to a simmer, let simmer for 5 minutes. Season with salt and pepper.
4. Add butternut squash puree then remove from heat and add cheddar and smoked gouda slowly to incorporate.
5. Cook the pasta according to package directions, drain 1 minute under required cooking time and toss with the sauce.
6. Top with warm roasted squash before serving

Recipe and photo courtesy of Barilla