

Butter Garlic Squash Pasta

from CarolinaGelen.com

Ingredients

- 1 small spaghetti squash
- 1 small head of garlic
- 4 tablespoons of butter
- 1 teaspoon Chile flakes
- A handful of fresh parsley, finely chopped
- 1.5-2 cups mixed grated cheese, I like using a mixture of Mozzarella or Fontina and Parmesan, Gruyere or sharp cheddar
- 300-400g pasta of your choice
- Extra virgin olive oil + infused olive oil
- Kosher salt and pepper

Instructions

- Heat the oven to 425F or 215C. Line a medium baking sheet with parchment paper.
- Cut the head of garlic in half crosswise. Place in on the baking sheet and drizzle about two tablespoons of olive oil on each half. Slice the spaghetti squash in half, through the centre. Place each half, cut side down, on top of the garlic halves. The garlic will steam in the oven, which will get rid of most of its pungency. Roast for 35 to 45 minutes. Set aside.
- Melt the butter in a large pan over medium heat. Squeeze out the partially roasted garlic cloves in the butter and turn the heat to low. Gently cook for 3-5 minutes, until the garlic becomes golden in colour. If the butter browns too fast add a drizzle of olive oil as needed. Mash up the garlic cloves using the back of wooden spoon or a potato masher. Add the Chile flakes and sizzle for 1 minute. Scoop the spaghetti squash strain in the pan, using a fork. Add a splash of water and cook for 5 minutes.
- In the meantime, bring a pot of water to a boil. Season with a generous piece of salt. Cook the pasta for 4 minutes less than what the packaging calls for.

- Add the al dente cooked pasta over the garlic butter squash, alongside a splash of pasta water. Add the cheese, parsley and toss to combine. Add more water as needed to loosen the sauce. Cook for 3 more minutes.
- Serve right away with a drizzle of infused olive oil on top and freshly grated Parmesan cheese.

Notes