



# AUTUMN SQUASH PASTA SAUCE

PAIRS BEST WITH

*14 Hands "Run Wild" Juicy Red Blend*

SERVES 4

## *Ingredients*

- 2 Tbsp. - olive oil
- 1 - Walla Walla sweet onion, diced
- 3 - garlic cloves, chopped
- 7 - sage leaves, sliced into strips
- 3 cups - squash, peeled and cut into cubes
- Pinch of nutmeg
- Salt and Pepper - to taste
- 1 cup - chicken stock
- Heavy Cream (optional)
- Reserved Pasta Water (optional)

## *Instructions*

- Heat oil in skillet; add onion and garlic and cook until lightly brown about 4 minutes.
  - Add sage, squash, nutmeg, salt, and pepper and cook for 10 minutes.
  - Add chicken stock and continue cooking until squash has softened.
  - Pour into a blender and blend until smooth; adjust the seasonings to taste.
  - Serve over fettucine noodles.
- \* To achieve a thinner sauce, add small amounts of reserved pasta water until desired consistency has been reached; to achieve a creamier texture, add small amounts of heavy cream until desired consistency has been reached.