



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Hubbard Squash Pancetta Pasta

Serves 6

### Ingredients:

- 4 cups roasted Hubbard squash\*
- ½ pound whole wheat rotini pasta
- 6 quarts water
- 4 oz pancetta, chopped
- ½ red onion, diced
- ¼ cup white cooking wine
- 1 cup shredded Parmesan cheese

*\*Hubbard squash has a delicious light squash flavor and is slightly nutty. Look for them at farmers markets!  
The Hubbard squash could be substituted with butternut squash instead.*

### Directions:

1. In large pot bring the 6 quarts of water to a boil. Then add the rotini pasta and cook for 7 – 10 minutes, until the pasta is cooked through.
2. In a skillet cook the pancetta and red onion until the onions are tender and the pancetta is browned. Then add the white wine and bring to a boil. Then set aside.
3. Toss the roasted squash and cooked pasta with the pancetta and onions. Then top with the shredded parmesan cheese.

### To Roast a Hubbard Squash:

A Hubbard squash is very large in size. To start working with the squash, drop the squash on the floor to crack it open. Once it is opened, scoop out the seeds in the middle. Then working in pieces, cut off large pieces of the squash, remove the skin/outer layer (blueish in color) and cut the squash into 1-inch cubes. Depending on the size of the squash, you will get at least 2 – 3 pans of Hubbard squash cubes.

Place the squash cubes on baking sheets in a single layer on each baking sheet. Drizzle with olive oil. Roast at 350°F for 35-40 minutes until tender.

*This is a great way to get squash ready for the winter! After the squash has cooled, cover the baking sheets with foil and freeze. Once the squash cubes are frozen transfer to storage bags or containers.*