

## **Pasta with Artichoke Parmesan Bolognese**

**Butternut squash:** Heat a skillet to medium and add some olive oil. Add in the butternut squash pieces and sprinkle with salt and pepper. Cook on medium heat for 10 minutes, turning them every couple of minutes. Cook until they are fork tender. When they are tender, add a tablespoon of butter to them. Let it melt over the squash.

### **For Pasta**

Bring large Pot of water to a boil

Add Kosher salt, enough so the water tastes salty

Add the Pasta

Cook for 6 minutes and remove with strainer or drain into colander

\*While pasta is cooking heat a sauce pan and add the ground meat. Brown the ground meat and add the Pasta sauce (large kits have a small container of sauce and a large jar of sauce). Heat the browned meat and pasta sauce on low.

Add a 1/2 ladle of pasta water to the sauce as it starts to warm.

When pasta is cooked and the sauce is hot, drain the pasta.

### **Plate**

Add some pasta to your plate. Top it with the meat Bolognese. Then add some of the butternut squash and parmesan cheese to the top. Enjoy!!

\* Add drizzle of extra virgin olive oil... this is optional.