



FARFALLE CASSEROLE WITH BUTTERNUT SQUASH AND SWISS CHARD

Servings: 8

Ingredients

- 3 cups bowtie pasta, uncooked
- 2 cups ricotta cheese
- 1 cup half-and-half
- 4 large eggs
- 3 cups roasted butternut squash, cubed
- 2 teaspoons fresh thyme
- 1 teaspoon kosher salt
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups chopped Swiss chard, stems removed
- 1 cup shallots, coarsely chopped
- 1 1/2 cups panko (Japanese) breadcrumbs
- 1/3 cup fresh parsley, coarsely chopped
- 1 teaspoon granulated garlic
- 1/2 teaspoon cayenne pepper

Directions

Preheat the oven to 375 F.

Cook the pasta according to the package directions for al dente; drain.

Place the ricotta, half-and-half, eggs, 1 1/2 cups squash, thyme, 1/2 teaspoon salt and nutmeg in a food processor; process until smooth. Pour into a large bowl.

Stir in the pasta, Swiss chard, shallots and remaining squash. Transfer to a greased baking dish.

In a mixing bowl, add the breadcrumbs, parsley, granulated garlic, cayenne pepper and remaining salt. Sprinkle over the pasta mixture.

Bake, uncovered, until set and the topping is golden brown, about 30 to 35 minutes.

Side dishes

Sautéed Spinach
Roasted Beets



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