



Butternut Sacchetti

Baked Butternut Sacchetti with Candied Walnuts and Cranberry

Makes 1 shareable app.

2-3 lbs. Butternut Sacchetti (25036)
1 Cup Alfredo Sauce
½ Cup Walnuts
¼ Cup Shaved Parmesan
½ Cup Dried Cranberries
1 Sprig of Sage
2 TBL Sugar
1 TBL Butter
Salt & Pepper for taste



1. Prepare candied walnuts. Melt butter in sauté pan. Add walnuts and sprinkle sugar over top. Cook lightly not to burn the walnuts. Mix until walnuts are well coated with sugar. Remove from heat and set aside to cool.
2. Par-cook (Boil) the Sacchetti for about 2 minutes, set aside.
3. Mix together the Sacchetti, Alfredo, half the walnuts and half the dried cranberries.
4. In an ovenable container, preferably a cast iron pan, put in the Sacchetti mixture and top with remaining walnuts and dried cranberries.
5. Toast in oven for 10-15 minutes at 400°F until Alfredo is bubbly. (Check to make sure temperature reaches 165°F)
6. Remove from oven and top with chopped sage and shaved Parmesan.



*****Chef's Notes*****

- *This is a great shareable app, but can be served in smaller portion as an individual meal. Serve with salad or additional roasted butternut.*
- *Swap walnuts for pecans. Swap dried cranberry for dried cherries or blueberries.*