



## Butternut Sacchetti

### Butternut Sacchetti Tossed with Balsamic Brussel Sprouts & Pancetta



*Makes 1 sharable app, or 3-4 side portions*

2 Cups Brussel Sprouts  
½ Cup Pancetta  
2 Cups Butternut Sacchetti (25036)  
2 TBL Maple Syrup  
3 TBL Balsamic Vinegar  
½ Onion  
2 Cloves Garlic

1. Render Pancetta. Heat large sauté pan on medium-low heat. Add pancetta and render until its crispy and the fat has melted.
2. Remove crispy pancetta and leave fat in pan. Sautee onion and garlic in fat for 1 minute.
3. Add the Brussel sprouts.
4. Combine maple syrup and balsamic vinegar. Pour mixture over Brussel sprouts after 10 minutes.
5. Continue to cook until Brussel sprouts are tender.
6. Cook butternut Sacchetti. Bring 4 quarts of water to a rolling boil, add Sacchetti and cook until internal temperature reaches 165°F or approx. 4 ½-5 minutes.
7. Fold together Brussel sprouts and Sacchetti and plate.



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

- Use bacon in place of pancetta
- White balsamic also works great in place of traditional balsamic