



Butternut Sacchetti

Butternut Sacchetti over Wilted Spinach and Arugula

Makes 1 shareable app or 2 servings.

- 1 Cup Spinach
- 1 Cup Arugula
- 1 Cup ½" diced butternut
- 2 TBL Butter
- ½ Onion, ½" diced
- 2 TBL Red Wine Vinegar
- 1 Sprig of Sage
- 2 Cups Butternut Sacchetti (25036)
- Olive oil
- Salt & Pepper



1. Place diced butternut squash on roasting sheet. Coat lightly with oil, salt and pepper. Roast in oven at 400°F for 15-20 minutes until squash is tender and browned.
2. Boil the 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.
3. While Sacchetti is cooking, melt butter with sage in sauté pan. Once butter is melted mix in add onion and sauté until translucent.
4. Fold in spinach and arugula until they start to wilt.
5. Add red wine vinegar.
6. Place diced butternut and Sacchetti into sauce.
7. Season with salt and fresh cracked black pepper and toss.



Chef's Notes

- This same dish can be done as a traditional salad with un-wilted greens.
- Try deep frying the Sacchetti from frozen for 3-4 until golden brown. Use as "croutons" on a salad.
- Balsamic can be used in place of red wine vinegar.