

Bandnudeln mit Eichelkürbis (Acorn Squash Pasta)

Number of Servings: 3

Ingredients

1 lb [Acorn Squash](#)
3 tablespoons Olive Oil
1 Onion, finely chopped
2 cloves Garlic, finely chopped
6 tablespoons Chopped Parsley
Salt and Pepper, to taste
1 cup Vegetable Broth
1/4 lb Ham, cut into small pieces or cubes
Pasta (flat variety, such as Fettuccini or Tagliatelle)
3/4 cup Whipping Cream
Grated Parmesan

Instructions

Peel the [Acorn Squash](#) and remove inner seeds. Cut into small, 1/4 inch thick pieces.

Heat olive oil in a large pot. Add onions and garlic and cook until golden brown. Add 1/2 of the chopped parsley and the acorn squash pieces. Continue cooking another 5 minutes. Season to taste. Add half of the vegetable broth and allow mixture to simmer until the squash is soft, around 10 minutes. If necessary, add additional vegetable broth. Add ham and cook another 2 minutes.

Cook pasta in boiling salt water until al dente. Drain and divide onto 3 plates.

Gently stir the cream into the squash and bring to a simmer again. Pour the squash and sauce over the pasta. Sprinkle the remaining parsley and some parmesan over the pasta.