

## MORTON & BASSETT SPICES®

# *Butternut Squash Orecchiette*



- 8 ounces orecchiette pasta
- ½ butternut squash, cubed
- 3 tablespoons butter
- ½ teaspoon Morton & Bassett Sage
- ½ teaspoon Morton & Bassett Italian Seasoning
- ½ teaspoon Morton & Bassett Poppy Seeds
- ½ cup ricotta

Cook orecchiette according to package instructions. Reserve ½ cup pasta water and set cooked pasta aside. In the same pot used to cook the pasta, add reserved pasta water, butternut squash, and butter. Set a lid on the pot, steaming the squash until tender, stirring occasionally (for about 5 minutes). Remove from heat and add M&B Sage and M&B Italian Seasoning and mix. To serve, top orecchiette with ricotta, butternut squash, and M&B Poppy Seeds.

**Servings: 2 | Time: 25 minutes**



[mortonbassett.com](http://mortonbassett.com)

