



# Squash & Pasta Recipe

with Orange, Maple and Sage

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*This Squash & Pasta recipe really reflects the season of autumn. A simple yet fulfilling pasta entree that can easily be expanded should you be feeding more than 2 people. Also a great dish to try out another variety of squash should Butternut not available or if you just want to go rogue.*

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## INGREDIENTS

6 ounces dried spaghetti  
Extra-virgin Olive Oil  
20 large fresh sage leaves  
1 1/2 cups diced butternut squash  
1/2 cup freshly squeezed orange juice

2 Tablespoons maple syrup  
1/4 cup shaved Parmesan  
Fine sea salt  
Finely ground pepper

## DIRECTIONS:

In a large pot of boiling salted water, cook pasta according to package instructions; drain well and return it to the pot.

In a small saucepan, heat 1/4 cup of olive oil over high heat. Add the sage leaves and cook, stirring gently for 10 to 20 seconds or until golden, green and crispy - mind that the leaves don't turn brown. Transfer the sage leaves to a plate, reserving the sage oil.

In a large, heavy pan, heat a generous splash olive oil over medium-high heat and cook the squash, stirring occasionally, for 10 minutes or until tender. Add the orange juice and maple syrup, stir, and season to taste with salt and pepper.

Cook for 3 minutes then fold in the spaghetti and sage oil and season to taste with salt and pepper. Divide among plates, sprinkle with the sage leaves, and serve immediately with shaved Parmesan cheese. Enjoy!

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