

Skillet Squash Pasta

Integrated Marketing Services, Apopka, FL

Servings: 6

Preparation Time: 15 minutes

Cook time: 25 minutes

2 thick bacon slices, diced

1/4 cup olive oil

1 tablespoon olive oil

1 medium (3 1/4 cups) butternut squash, seeded, peeled and diced

salt (to taste)

pepper (to taste)

3/4 cup chicken broth

2 large green onions, thinly sliced

1 package (16 oz) fettucine

4 ounces (1 cup) Parmesan cheese , finely shredded

Heat a large skillet over medium-high heat.

Add the bacon. Cook for 2 to 3 minutes or until crisp and browned. Transfer to a plate lined with paper towels.

Reserve one tablespoon of the drippings in the skillet.

Add one tablespoon of the oil to the skillet and place over medium heat.

Add the squash. Cook and stir for 3 to 5 minutes or until golden brown.

Season with salt and pepper to taste.

Stir in the broth, green onions and the reserved bacon.

Reduce the heat to medium-low. Cook 12 to 15 minutes or until the squash is just tender.

Meanwhile, cook the pasta al dente according to the package directions. Drain.

Place the pasta in a large serving bowl.

Add the squash mixture, remaining 1/4 cup of oil, and salt and pepper to taste. Toss gently to coat.

Top with the Parmesan cheese and serve.

Per Serving (excluding unknown items): 286 Calories; 12g Fat (35.1% calories from fat); 5g Protein; 44g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 109mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 1/2 Fat.