



HAM & BUTTERNUT SQUASH SPAGHETTI

Elevate that weeknight spaghetti with a creamy butternut and mascarpone sauce, complete with strips of ham throughout.

PREP TIME | **COOK TIME** | **TOTAL TIME** | **SERVES**
20 MIN | **25 MIN** | **45 MIN** | **6 PEOPLE**

INGREDIENTS & INSTRUCTIONS

- 4 oz Frick's sliced ham, cut into thin strips
- 2 Tbsp. olive oil
- 3 cloves garlic, thinly sliced
- 1 1/2 cups chicken broth
- 3 cups butternut squash – peeled, seeded, & diced
- 1 pinch crushed red pepper, or to taste
- 14 oz spaghetti
- 1 tsp. ground black pepper
- 1 cup mascarpone cheese
- 1 Tbsp. Italian flat leaf parsley, chopped
- Salt to taste
- Garnish: finely grated Parmigiano-Reggiano cheese

STEP 1

Heat olive oil over medium heat in a large skillet. Stir in ham and cook until edges are slightly browned, about 3 minutes.

STEP 2

Stir in garlic; cook until fragrant and edges are barely golden, about one minute.

STEP 3

Pour chicken broth over ham and garlic; bring to a simmer. Stir in butternut squash, red pepper flakes, and salt. Cook until squash is tender, about 15 minutes. While the squash cooks, bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water, stirring occasionally until cooked through but firm to the bite, about 10-12 minutes.

STEP 4

Once the squash is tender, stir in black pepper and reduce heat to low. Gently stir mascarpone cheese into squash mixture until completely incorporated. Stir in Italian parsley, then remove from heat. Cover if still waiting on spaghetti to finish cooking.

STEP 5

Drain the spaghetti and return to the pot. Pour butternut-mascarpone sauce over spaghetti, stirring until combined. Sprinkle Parmigiano-Reggiano cheese over spaghetti and serve warm.