



**CAMP
SOUTHERN
GROUND**

BUTTERNUT SQUASH LINGUINE

INGREDIENTS

- 1 medium butternut squash, peeled and cut into 1-inch cubes
- 2 Tbsp extra virgin olive oil, divided
- Kosher salt
- freshly ground black pepper
- 1 tsp garlic powder
- 1 tsp ground cinnamon
- 1 lb chorizo sausage, casings removed
- 1 medium red onion, thinly sliced
- 1/4 cup neutral oil, such as grapeseed, canola, or avocado oil
- 12-15 fresh sage leaves, plus 2 Tbsp, finely chopped
- 1/2 cup mascarpone cheese, room temperature
- 1/4 cup Parmesan cheese, grated, plus more for serving
- 1 lb linguine



INSTRUCTIONS

1. Preheat oven to 375F. Combine squash in a large bowl with 1 Tbsp olive oil, salt, black pepper, garlic powder, and cinnamon. Toss and place on a rimmed baking sheet. Roast for 30-35 minutes, until slightly browned and tender, tossing once halfway through cook time.
2. While squash is cooking, heat 1 Tbsp olive oil over medium-high heat in a large pan. Add sausage, breaking up with a wooden spoon. Cook 3-5 minutes, stirring often, until cooked through. Use a slotted spoon to remove chorizo and place in a bowl.
3. In the same skillet, add the sliced red onion. Sauté over medium-high heat for 5-7 minutes.
4. Meanwhile, bring a large pot of water to a boil. Add a few tablespoons of Kosher salt, then add linguine and cook until al dente. Before draining reserve about 1/2 cup of the pasta water.
5. Heat 1/4 cup neutral oil over high heat in a small skillet. When very hot, add 12-15 sage leaves, but cook for only a few seconds! Quickly remove with a slotted spoon or

large fork and place in a paper-towel lined plate. Season immediately with a little kosher salt and set aside.

6. To the large skillet with the onions, add the cooked pasta, chorizo, roasted squash, 2 Tbsp chopped sage, 1/2 cup mascarpone cheese, and 1/4 cup grated Parmesan. Place over medium heat, then add about 1/4 cup of the reserved pasta water. Toss until the cheese has melted and everything is evenly coated in the sauce. Top with crispy sage leaves and additional Parmesan cheese, if wanted.