

Makes about 6 servings

Ingredients:

1 lb uncooked dry ziti  
4 Tbs olive oil (vegetables)  
4 Tbs butter (white sauce)  
1 small onion, finely chopped  
1 clove garlic, minced or pressed  
1 medium- sized zucchini, coarsely grated  
1 medium-sized yellow squash, coarsely grated  
1 cup grated butternut squash (about ½ of a butternut squash)  
Salt and ground pepper to taste  
3 Tbs all-purpose flour  
2 cups hot milk  
8 ounces Italian fontina cheese, rind removed and grated  
Freshly grated Parmesan cheese

Directions:

1. Preheat oven to 350 F
2. Bring a large pot of water to a boil over high heat. Add a tablespoon of salt and the ziti and cook, stirring occasionally, for 7 to 10 minutes, until the pasta is tender but firm. Drain well and transfer to a large mixing bowl.
3. Add the oil in a large skillet over medium high heat. Add the onions and garlic and cook, stirring, for about 2 minutes until the onion begins to soften. Add the zucchini, squash, season with salt and pepper, and lower the heat to medium, and cook, stirring for about 10 minutes, until it is all tender. Add vegetables to the pasta.
4. Melt the butter in a small saucepan over medium-high heat. When the butter foams, add the flour and stir briskly with a wire whisk until it is incorporated. DO NOT let it brown. Turn off the heat and add the milk ¼ at a time, beating with a wire whisk until each addition is absorbed. When all the milk has been added, turn the heat to medium-low and warm the sauce until it thickens and is the consistency of heavy cream, stirring with a wooden spoon. Turn off the heat.
5. Add the white sauce along with the grated fontina to the pasta and toss well to combine. Pour the pasta and vegetables into a deep, 8 cup baking dish and top with grated Parmesan. Bake at 350 F for 30 minutes uncovered.