**BUTTERNUT SQUASH FETTUCCINE**

**WITH FRIZZLED PROSCIUTTO**

For fall fare at its finest, Marsala adds warm, smoky flavor, toasted hazelnuts give crunch and nuttiness, and frizzled prosciutto lends saltiness.

Makes 6 Servings (about 8 cups)

**INGREDIENTS:**

**LIGHTLY COAT:**

1. 1 butternut squash (about 2 lbs.), halved lengthwise and seeded
2. Olive oil

**COOK:**

1. 12 oz. dry fettuccine pasta
2. 2 Tbs. olive oil, divided
3. 3 oz. prosciutto, sliced into strips
4. ½ cup minced shallots
5. 1 Tbs. minced fresh garlic
6. ¼ cup dry Marsala

**STIR IN:**

1. ½ cup each heavy cream and low-sodium chicken broth
2. Salt and pepper to taste
3. ½ cup toasted, skinned, and chopped hazelnuts
4. 3 Tbs. thinly sliced fresh sage
5. Grated Parmesan cheese

**DIRECTIONS:**

Preheat oven to 400 degrees F. Line a baking sheet with foil. Lightly coat squash halves with oil on both sides. Place squash, flesh side down, on prepared baking sheet. Add 1 cup water to baking sheet. Bake squash until tender, about 45 minutes; let cool. Scoop flesh from squash and puree; discard skin. (You can prepare squash to this point, then cover and chill.)

Cook fettuccine in a large pot of boiling salted water according to package directions; drain and reserve 1 cup pasta water. Heat 1 Tbs. oil in a sauté pan over medium-high heat and add prosciutto, and cook until crisp; transfer to a paper-towel-lined plate. Heat remaining 1 Tbs. oil in same pan; add shallots and cook until soft, 2-3 minutes. Add garlic and cook until fragrant, 30 seconds. Deglaze pan with Marsala wine; cook until it nearly evaporates. Stir in two cups squash puree, ½ cup of cream and ½ cup of broth, and ½ cup reserved pasta water; season with salt and pepper. Stir in pasta and add more pasta water until desired sauce consistency is reached. Off heat, toss pasta with hazelnuts, sage, and prosciutto. Garnish each serving with Parmesan.

(\*) For the purest squash flavor, steam-roast the squash by adding a little water to a baking sheet.

(\*) Add pasta water to loosen the sauce as needed, stirring and adding more as it’s absorbed.