



RECIPE | TOMATOES

BUTTERNUT SQUASH PASTA WITH TOMATOES


30 min

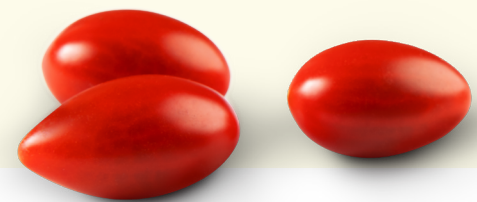
10 min
PREP.
20 min
COOKING


4


easy

INGREDIENTS

- 4 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 1 medium butternut squash, spiralized
- 1 cup** pine nuts, chopped
- 3 tbsp** olive oil
- 1 bunch fresh parsley, chopped
- 1 garlic clove, chopped
- Salt & pepper, to taste
- Grated Parmesan cheese, for garnish



DIRECTIONS

- 1** Preheat oven to 350°F. In a bowl, toss tomatoes, 1 tbsp of olive oil, and a pinch of salt. Roast in a baking dish for 15 minutes until soft.
- 2** In a small bowl, add garlic, pine nuts, parsley, and 2 tbsp of olive oil. Mix until combined.
- 3** In a skillet, add the olive oil and fry the squash noodles for two minutes. Add the pine nut mixture and combine.
- 4** Gently add roasted tomatoes and top with more pine nuts and grated Parmesan cheese. Enjoy!