



CHEESY DOUBLE SQUASH PASTA BAKE

Prep. time 15 minutes | Cooking time 45 minutes | Pre-heat 220°C | Serves 2
simple recipe using ingredients you are sure to have in your kitchen cupboards, and Edam Style Sheese. Very hearty and delicious - perfect for cold winter nights!

Ingredients

- 1 butternut squash
- 2 tablespoons oil
- 1 onion, diced
- 2 cloves garlic, crushed
- 1 vegetable stock cube & 400ml boiling water
- 2 tablespoons cornflour
- Black pepper and salt
- Fresh thyme
- 100g Bute Island Edam Style Sheese
- 100g pasta (can be gluten-free)

Cooking Method

1. Preheat the oven to 220 degrees C.
2. Peel, de-seed and cut the squash into chunks. Place half onto a baking tray and drizzle with 1 tablespoon of oil and roast for 30 minutes.
3. Meanwhile heat the other tablespoon of oil in a pan and add the onion and garlic. Cook for 10 minutes until softened, then add in the squash and stock. Simmer for 20 minutes until softened.
4. Meanwhile cook the pasta then drain.
5. Blend the squash mixture and return to the pan. Mix together the cornflour with 2 tablespoons cold water to form a paste then add into the pan and whisk until a thick sauce has formed. Stir in fresh thyme, cooked pasta, roasted squash and $\frac{3}{4}$ of the grated Sheese.
6. Pour into an ovenproof dish then spoon over the remaining squash and sprinkle over the rest of the Sheese. Bake for 15 minutes then enjoy!

