



Squash Linguini with Basil Butter

Squash Linguini Ingredients

linguini pasta
1 medium butternut squash
1 tablespoon softened basil Grassland butter
1 chopped onion
salt & pepper

Basil Butter Ingredients

1/2 pound softened Wüthrich European-Style 83% butter
1/3 cup of chopped basil
1 tablespoon lemon juice

Basil Butter Procedure

1. Soften butter in a bowl at room temperature, do not heat or melt.
2. Add finely chopped basil and fully incorporate.
3. Wrap or put into airtight container and refrigerate for use within 10 days. Freeze for up to 6 months.

Squash Linguini Procedure

1. Prepare pasta.
2. Preheat oven to 375°F.
3. Cut the squash in half, scrape the inside to remove the seeds. Rub the squash with basil butter and add salt and pepper to taste.
4. Add additional basil butter to the chopped onion.
5. Place the onion and the squash in the bottom of a 9x13-inch baking pan with the cut flesh side of the squash facing down in the pan.
6. Cover the pan with aluminum foil and bake for 40 to 45 minutes.
7. Top pasta with squash and garnish as desired.