

SQUASH CARBONARA
WITH PANCETTA
AND SAGE

*Submitted by
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PAIR WITH:
"SONOMA COAST"
PINOT NOIR



INGREDIENTS

2 tablespoons olive oil
4 oz. pancetta (Italian bacon), chopped
1 tablespoon finely chopped fresh sage
1 2-lb. kabocha or butternut squash,
peeled, seeded, cut into ½" pieces
(about 3 cups)
1 small onion, chopped
2 cloves garlic chopped
Kosher salt & freshly ground black pepper
2 cups low-sodium chicken broth
12 oz. fettucine or linguine
¼ cup finely grated Pecorino,
plus shaved for serving

PREPARATION

- Heat oil in a large skillet over medium-high heat. Add pancetta, reduce heat to medium, and cook, stirring occasionally, until crisp, 8-10 minutes. Add sage and toss to coat. Using a slotted spoon, transfer pancetta and sage to a small bowl; set aside.
- Add squash, onion, and garlic to skillet; season with salt and pepper and cook, stirring occasionally, until onion is translucent, 8-10 minutes. Add broth. Bring to a boil, reduce heat, and simmer until squash is soft and liquid is reduced by half, 15-20 minutes. Let cool slightly, then purée in a blender until smooth; season with salt and pepper. Reserve skillet.
- Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1 cup pasta cooking liquid.
- Combine pasta, squash purée, and ¼ cup pasta cooking liquid in reserved skillet and cook over medium heat, tossing and adding more pasta cooking liquid as needed, until sauce coats pasta, about 2 minutes. Mix in ¼ cup Pecorino; season with salt and pepper.
- Serve pasta topped with reserved pancetta and sage, shaved Pecorino, and more pepper.