

Marshall's
HAUTE SAUCE

Creamy Squash and Bacon Leek Pasta

Ingredients

- 3 Cups Delicata Squash,
peeled and cubed
- 6 slices of bacon, diced
- 3 large leeks, sliced
- 1½ cup mushrooms,
sliced
- 2 tbsp. butter
- 1 tsp. Marshall's Haute
Spice Potato Rub
- 1 cup heavy cream
- 1 cup Parmigiano
Reggiano
- 16 oz. noodle of
preference
- ¼ cup parsley, chopped

Instructions

- Heat a heavy bottomed pan over medium heat.
- Add diced bacon and cook until bacon is crisp.
- Remove bacon from pan with a slotted spoon and put it in a bowl. Keep the fat in the pan & return it to the heat.
- In a large pot, boil water and start cooking the noodles.
- Add squash to the pan and let it sit for 5 minutes before stirring.
- Push the squash towards the outside of the pan.
- In the center of the pan add the butter and add sliced leeks to pan and sauté for around 5 minutes.
- Sprinkle Potato Rub over the vegetables, and stir.
- Add the mushrooms and sauté until golden.
- Drain the pasta.
- Turn heat to low and add cream, stir and heat.
- Add cheese, and keep stirring while you add the noodles.
- Serve immediately and top with parsley.

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