

# BUTTERNUT SQUASH CAPONATA

*serves 6-8*

This colorful and delicious blend of roasted and sautéed vegetables with sweet dried cranberries and briny capers and olives is as delicious as it is beautiful! A wonderful appetizer served with warm crusty bread, or tossed with fettuccine, perfectly healthy comfort food!

**2 cups butternut squash one inch cubes**

**1 medium red onion, cut in wedges**

**1 zucchini, cut into 1 inch pieces**

**½ cup dried cranberries**

**1 medium fennel bulb, halved & sliced**

**2 cloves garlic, smashed and chopped**

**1 teaspoon red pepper flakes**

**2 teaspoons tomato paste**

**1 tablespoon red wine vinegar**

**½ cup Castelvetrano green olives halved**

**1 tablespoon capers**

**3 tablespoons extra virgin olive oil**

**1 teaspoon dried oregano leaves**

**1 bunch fresh mint**

**½ - 1 cup toasted pine nuts**

**Kosher salt and fresh ground pepper to taste**

Preheat oven to 400 degrees. Toss butternut squash in 2 tablespoons extra virgin olive oil and season with kosher salt, pepper and dried oregano leaves. Roast 25-30 minutes, turning half way through. After 20 minutes add zucchini and cranberries, roasting 5-10 minutes more until zucchini is soft and just beginning to brown turning once in the middle. Set aside.

Place 1 tablespoon extra virgin olive oil into a large sauté pan, cook fennel until soft 5-7 minutes, add garlic, red pepper flakes, a pinch of salt and oregano. Cook 1 minute more. Add tomato paste and stir until vegetables are coated, then add red wine vinegar and stir until combined, cook down 2 minutes. Add olives and capers and stir until just heated through. Add reserved roasted squashes and cranberries.

Meanwhile cook ¾ lb. fettuccine to package directions for al dente, reserving pasta water. Using tongs, place cooked pasta into the sauté pan with the caponata mixture, add ½ cup pasta water and gently toss caponata and pasta together. Continue to cook for 1 minute. Pour into serving dish, top with torn mint leaves, grated Parmigiano Reggiano and toasted pine nuts. For added flavor snip a few chives with kitchen shears on top. Serve immediately.