



September 11th, Chef Demo by Chef Steven Hartman

Le Vigne at Montaluce Winery

Pasta with Tromboncino Squash, Garlic, Herbs and Cheese

2lbs tromboncino squash, slice 1/2" thick - *INDIAN RIDGE FARMS*

6 oz. extra virgin olive oil

4 cloves garlic

1/2 cup torn fresh Italian parsley or herbs of your preference

1 lb dry pasta -*COSTA'S PASTA*

firm cheese as garnish, or not

Salt & Pepper to taste

In a sauté pan, place olive oil and squash, cook over medium/low heat until squash becomes tender, 15-20 min., add chopped garlic, season with salt and black pepper. Cook pasta in boiling salted water, strain and reserve 1/2 cup of water. Carefully add pasta water to pan with squash, and bring to a boil. Toss in pasta and torn parsley. Transfer to large bowl to serve family style, and garnish with a grated cheese.

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