

Pappardelle with Squash, Mushrooms, and Spinach

12 ounces pappardelle or fettuccine pasta

1/2 cup (1 stick) butter, divided

3 cups 1/2-inch cubes butternut squash (from 1-pound squash)

8 ounces fresh shiitake mushrooms, stemmed, caps sliced

1 1/2 tablespoons chopped fresh sage

6 ounces of spinach chopped

3/4 cup grated Parmesan cheese, divided

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain, reserving 1 cup pasta cooking liquid.

Meanwhile, melt 1/4 cup butter in large skillet over medium-high heat. Add squash and cook until almost tender, stirring often, about 6 minutes. Add mushrooms, sage, and remaining 1/4 cup butter; sauté until mushrooms are soft and squash is tender, about 8 minutes. Add spinach; stir until wilted, about 2 minutes. Stir in 1/2 cup cheese. Season with salt and pepper. Add pasta to sauce in skillet. Toss to coat, adding pasta cooking liquid by 1/4 cupfuls if dry. Sprinkle with 1/4 cup cheese.

Adapted from <http://www.epicurious.com/>