



Butternut Squash and Bacon Penne Pasta

A great main dish for dinner one night, and a fantastic chilled side dish to go along with chicken the next. This would also be a great addition to a fall potluck! Recipe and photo created by [Grain Changer](#). Made with [Pamela's Penne Pasta](#).

Ingredients

- 1 box of [Pamela's Penne Pasta](#) (8 oz)
- 1 medium butternut squash, peeled, deseeded, and cubed (about 3 cups)
- 3 Tablespoons finely minced shallot
- ½ teaspoon salt
- ½ teaspoon fresh ground pepper
- 1 Tablespoon extra virgin olive oil
- 5 strips bacon
- ¾ cup chopped walnuts, lightly toasted preferred
- ¼ teaspoon cinnamon
- Fresh basil leaves

Directions

Preheat oven to 400 degrees F, and line a large baking sheet with tin foil.

Cut butternut squash into 1-inch cubes, and place on half of the baking sheet along with the shallots. Drizzle the olive oil over the squash and shallots and then evenly sprinkle salt and pepper all. Toss together to fully coat, and then spread everything in an even layer on one side of the pan. Bake the squash for 20 minutes.

Remove the squash from the oven and stir/flip. On the other side of the baking sheet, lay out the bacon strips and return to the oven for 15 minutes more.

In the meantime, cook the penne pasta according to the directions on the box. Once the pasta is done, drain and then rinse quickly under warm water. Place the pasta in a deep serving bowl.

Once the butternut squash is done roasting, transfer it immediately into the bowl with the pasta, tossing well. Once the bacon has cooled slightly and can be handled, crumble into the bowl and add the walnuts and cinnamon. Stir everything together gently, until ingredients are evenly dispersed.

Garnish with fresh basil, to taste.