

# Lana's Butternut Squash Mac & Cheese with O'Live A Little Roasted Butternut Squash Seed Oil

Serves 6-8

## Ingredients

12 oz. dried rigatoni

1½ lb. butternut squash, peeled, seeded, and cut into chunks (3½ cups)

2¾ cups milk

¼ cup all- purpose flour

8 oz. smoked Gruyere cheese shredded (2 cups)

8 slices bacon

2 small sweet onions cut into chunks

3 oz. sour dough bread

2 tbsp. butter, melted

1 tsp. O'Live A Little Roasted Butternut Squash Seed Oil

Fresh flat leaf Italian parsley

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## Method

1. Preheat oven to 425 degrees F. Lightly butter a 3-quart au gratin or baking dish; set aside. Cook pasta according to package directions. Drain; transfer to a large bowl.
2. Meanwhile, in a large saucepan combine the squash and 2½ cups of the milk over medium-high heat. Bring to boiling; reduce heat to medium, and simmer until the squash is tender when pierced with a fork, 18-20 minutes. Stir together remaining ¼ cup milk and flour; stir into squash mixture. Bring to boiling; cook until thickened, 2-3 minutes. Stir in 1½ cups of the Gruyere until melted; keep warm.
3. Meanwhile, in a very large skillet cook bacon until crisp; drain on paper towels. Crumble; set aside. Pour off all but 2 tbsp. bacon drippings. Return skillet to heat.
4. Add onions to skillet; cover and cook over low heat 10 minutes, stirring occasionally. Uncover and increase heat to high. Cook 4-6 minutes more, stirring, until onions are golden.
5. Add squash-cheese mixture, onions, and bacon to the bowl with the pasta. Toss well to combine, than transfer to prepared baking dish.
6. Place bread in a food processor; pulse with two or three on/off turns to form large coarse crumbs (you should have about 2 cups). Transfer to a small bowl; mix with melted butter. Sprinkle remaining Gruyere and the bread crumbs over pasta mixture. Bake until top is browned, about 14-15 minutes. Cool 5 minutes. Sprinkle with parsley.
7. Drizzle the Roasted Butternut Squash Seed Oil over the mac & cheese just before serving. (Use more if desired).

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Recipe provided by O'Live A Little Specialty Gourmet



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