



## **Tagliatelle Egg Noodles with Butternut Squash, Sweet Italian Sausage and Red Wine**

Inspired by Igles Corelli

Preparation time: 30 minutes; Cooking time: 25 minutes

Serves: 4

4 ounces sweet Italian sausage links  
2 Tablespoon unsalted butter  
1 Tablespoon olive oil  
1 medium onion, finely chopped  
1 pound small cubes butternut squash  
1/2 cup light red wine  
1 cup chicken or vegetable broth or as needed  
Salt and black pepper to taste

1 to 2 cups fine chopped kale  
1/2 Tablespoon currents

1 teaspoon lemon juice  
10.6 ounces multicolored egg noodle pasta or tagliatelle  
Shredded Parmigiano Reggiano cheese as desired

Remove the sausage casings and break up the meat; discard casing.

In a 12 inch deep nonstick skillet, cook butter and oil to melt; add sausage, cook until lightly browned. Add onion, sauté 1 minute. Add squash cubes and wine. Cook until boiling; reduce heat to medium, cooking for about 20 minutes. Stir occasionally; add broth as needed to form the sauce. Season with salt and pepper to taste. Set aside to stay warm.

In a medium sized bowl, combine fine chopped kale, currents, and lemon juice; set aside.

In a large pot, cook the pasta in boiling salted water until al dente following package directions; drain water; rinse; set aside.

To serve: In a large serving bowl, spoon a layer of prepared squash and sauce, add a layer of pasta; continue alternating pasta and sauce. Top center with kale; add grated or shredded Parmigiano Reggiano as desired. Serve warm.

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**Cook's note:** I used multi-colored pasta 5 savori egg noodles but light linguine would be a good substitute. It uses only a small amount of sausage but doubling that ingredient would add more Italian meat flavor to the dish.

**About the Recipe:** It's a perfect dish to serve in the Fall when fresh squash starts appearing at Farmer's Markets. The sauce was lightly thickened by the squash, coating the pasta with a light herb and sausage flavor. I topped it with fresh lemon kale and zesty Parmigiano Reggiano cheese. Magnifico!