

THE VEGETABLE BUTCHER

Butternut Cream, Crispy Mushroom, and Roasted Tomato Linguine

Roasted earthy flavors and hearty savor make this a new comfort classic

By Joshua James

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Serves 4



Ingredients:

For the Pasta:

- 1 lb linguine
- 2 c tomatoes, rough chop
- 1 lb mushrooms sliced thin, half reserved

For the Sauc:

- 1 large onion, diced
- 1 medium butternut squash, peeled, diced
- 2 medium carrots, peeled, diced
- 1 tbsp Tomato paste
- 1 qt vegetable stock
- Small handful sage leaves
- 2 tbsp vegan butter (Earth Balance)
- 4 tbsp avocado or grapeseed oil

Directions:

Step 1: Bring a large pot of salted water to a boil and cook pasta until just shy of al dente.

Step 2: Strain reserving on cup of the pasta water. (Alternatively you can do this step after your sauce is made.)

Step 3: In another large pot, heat oil on medium heat, sweat onions, carrot and squash adding a small amount of water if onions start to brown. Cook for twenty minutes or until squash and carrots are tender and easily pierced with a fork.

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Step 4: Add tomato paste and cook two more minutes. Deglaze with vegetable stock.

Step 5: Transfer to blender and puree.

Step 6: In a sauté pan, Heat 3 tablespoons of oil on medium high heat. Cook mushrooms until all moisture has evaporated and mushrooms become crispy, about ten minutes. Remove half of the mushrooms.

Step 7: Add tomatoes and cook another four minutes.

Step 8: Add Puree and cook two more minutes season with salt and pepper.

Step 9: Toss with pasta and add the vegan butter and toss again.

Step 10: Serve immediately, garnish with crispy mushrooms and torn sage leaves