

Vanilla Bean Butternut Squash Pappardelle

Pasta Noodles

- 2 Cups** All purpose flour
- ¼ Tsp** Kosher salt
- 2** Large eggs, plus 2 egg yolks, beaten
- Rice flour** for dusting

Vanilla Bean Squash

- 3 Tbsp** Olive oil
- 3 Cups** Peeled cubed (1/2-inch wide) butternut squash, about 12 oz
- ½ Cup** Vegetable broth
- 1** Large vanilla bean
- 2 Tbsp** Butter
- ¾ Cups** Finely chopped onion (from 1 onion)
- Salt and pepper**
- ½ Cup** Freshly grated Parmesan

Put flour and salt in a mixing bowl. Add eggs, yolks, and mix with hands or wooden spoon for a minute, until dough comes together. If dough seems dry or crumbly, add 1 to 2 tablespoons of cold water.

Turn dough out onto a board and knead to form a ball. Flatten dough ball to a 1-inch thick disk, wrap in plastic, and let rest at room temperature for at least 1 hour (best if let rest for 4 hours). Fill a stock pot 1/3 full with water and bring to a boil.

Divide dough into 4 pieces. Knead each piece until smooth. Roll with a rolling pin or pasta machine as thinly as possible. Cut the pasta in to desired strip thickness and put into boiling water. When pasta floats, remove pasta from water and set on the side to put into vanilla bean pasta. Continue until all of pasta is cooked.

Preheat oven to 400 degrees. Place cubed butternut squash on a baking sheet and drizzle with olive oil, season with salt and pepper. Roast butternut squash for 25-30 minutes until tender and lightly browned on edges. Remove from the oven.

In a medium saucepan, warm the broth over medium-high heat. Cut the vanilla bean in half lengthwise. Scrape out the seeds and add them, and the bean, to the broth. When the broth comes to a simmer reduce the heat to very low. Cover to keep warm.

Meanwhile, in a large, heavy saucepan, melt 2 tablespoons of the butter over medium heat. Add the onion and sauté until tender but not brown, about 3 minutes. Reduce heat to simmer and add vanilla bean broth and noodles. Stir to combine. Gently fold in the roasted butternut squash so you don't break the noodles or squash pieces. Add salt and pepper to taste. Portion and serve with freshly grated parmesan.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef