

# Squash Macaroni (Vegan / Gluten-Free)

## Jenny Spring, The Spring Farmer

(Recipe inspired by Oh She Glows)



### Ingredients:

- 1/4 cup raw cashews, soaked
- 1 butternut squash, peeled, seeded, and diced
- 3/4 cup water
- 3 garlic cloves
- 2 tablespoons nutritional yeast (optional, but recommended)
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon smoked paprika
- Fresh dill
- 1 teaspoon fine grain sea salt, or to taste
- 1 (450g) package mini shell or macaroni pasta (use gluten-free, if desired)
- Red onion, sliced (optional)
- Roasted broccoli or sauteed kale leaves, to stir into pasta (optional)
- Sliced avocado (optional)

### Directions:

1. Place cashews in a small bowl and cover with water. Soak overnight or for at least 3-4 hours, until soft and plump. Drain and rinse before use.
2. Preheat oven to 425F.
3. Toss cubed squash with olive oil and salt. Roast on a parchment-lined baking sheet for 30-40 minutes, flipping once half way through baking, until squash is fork tender. Let cool for at least 5 minutes.
4. Place the soaked and drained cashews, water, garlic, nutritional yeast (if using), lemon juice, paprika, and 2 cups of cooked squash into a high speed blender. Blend on high until smooth. Add the salt and blend again. Set sauce aside.
5. Cook pasta per package directions and drain.
6. Add the drained pasta back into the pot. Pour on your desired amount of sauce and stir to combine.
7. Add sliced broccoli, red onions and sliced avocado if desired.
8. For crispy macaroni, add to a baking dish and bake at 350F for 15 minutes. Adding chopped kale on top is a nice addition to a crispy dish.