

BUTTERNUT SQUASH ALFREDO



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 4-6 servings*

Reorder No.	Description	Amount
457341	Gordon Choice® 36% Heavy Whipping Cream	¾ cup
381783	Vegetable Broth	¾ cup
299405	GFS® Unsalted Butter, cut into small cubes	3 Tbsp.
Market item	Butternut Squash, cubed	1 lb.
224944	Trade East® Ground Nutmeg Spice	½ Tsp.
424307	Kosher Salt	½ cup
883661	Fettuccine	1 lb.
217703	Cooked Broccoli	2 cups
357220	GFS Bacon Crumbles	½ cup
460095	Primo Gusto® Imported Parmesan Cheese	¾ cup

Preparation Instructions

Wash hands.

In a medium size saucepan, add the cream, butter, squash and vegetable stock. Bring to a boil. Reduce to a simmer and continue cooking until the squash is tender, about 15 minutes. Puree using an immersion blender (you could also transfer into a regular blender) until creamy and smooth. Season with nutmeg and salt.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook until al dente according to the package directions. Reserve 1/2 cup pasta water and drain the pasta. Stir the pasta, cooked broccoli, and Parmesan into the squash sauce and toss until well coated. Add the reserved pasta water 1 tablespoon at a time if needed to loosen the sauce. Top with bacon crumbles.