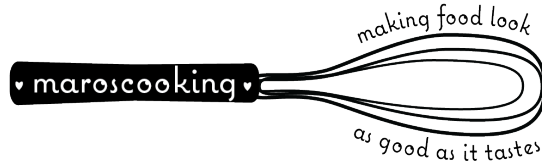


Kale-Pumpkin Seed Pesto with Roasted Shallots and Butternut Squash

**Inspired by recipe in New York Times*

Ingredients for 6 large portions:

- 1-2 pounds butternut squash, ½-inch dice
- 16 oz. of kale, curly leaf and/or lacinato kale, center ribs removed
- 20 shallots, peeled and cut lengthwise in half
- ½ c extra virgin olive oil, more for roasting vegetables and drizzling
- ¾ tsp kosher salt, more for squash
- freshly ground black pepper
- 1½ lbs pasta (I used a specialty curly spiral type to hold all the pesto, but penne or fusilli would be fine)
- ½ c toasted pumpkin seeds
- 4 large garlic cloves
- 2 tsp oregano
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1-2 tsp hot crushed red pepper
- finely grated zest of 1 lemon
- freshly squeezed lemon juice, to taste
- ½ grated parmesan cheese, plus more for serving



Directions:

For Shallots: Preheat oven to 350°. Place shallots on a large baking sheet and drizzle olive oil. Tossing with your hands to coat then season kosher salt and freshly cracked pepper. Roast in oven for about 30 minutes, tossing halfway through until shallots begin to get tender and caramelize around the edges. Remove from oven and set aside. (Can be made ahead, and mixed in later).

For Butternut Squash: Raise oven temperature to 400°. Place diced squash on a large baking sheet, toss with olive oil and season generously with oregano, smoked paprika, salt and pepper. Spread pieces into an even layer, with space between them, again stirring squash once or twice, until golden brown and tender, about 30 minutes.

For Kale Pesto: Meanwhile, bring a large pot of salted water to a boil and prepare a large bowl of ice water. Drop kale into boiling water and parboil for about 45 seconds. Using a slotted spoon, transfer kale to ice water bath (this will help kale preserve a bright and vibrant color) and save boiling water. Drain kale well, then wrap tightly in a dry, clean kitchen towel. Squeeze thoroughly, eliminating as much excess water as possible (otherwise you will have a watery pesto). Place the kale, garlic, toasted pumpkin seeds, red pepper flakes, lemon and juice in a food processor. Pulse several times so pesto is almost smooth. With processor running, pour in about ½ cup of olive oil.

For Pasta and Assembly: Bring water used for kale back to a boil, cook pasta according to package directions for an al dente tenderness. Before draining pasta, reserve about 1-1½ cups of cooking water to thin pesto as necessary. Mix pesto into cooked pasta, along with water then toss in the roasted shallots and squash. Sprinkle with additional parmesan and more for serving if desired. Enjoy!