

Orzo with Roasted Butternut Squash and Spinach - A Cozy Veggie Pasta

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OVEN
400°F

TIME
25 min

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INGREDIENTS

- 1 cup orzo pasta
- 2 cups butternut squash, peeled and cubed
- 2 tbsp olive oil
- 3 cups fresh spinach
- 1/2 cup grated Parmesan cheese
- 1 tbsp fresh thyme (optional)
- Salt and pepper, to taste

DIRECTIONS

- 1. Roast the Butternut Squash:** Preheat oven to 400°F (200°C). Toss cubed squash with olive oil, salt, and pepper, then spread on a baking sheet. Roast for 20-25 minutes, until tender and lightly caramelized.
- 2. Cook the Orzo:** Meanwhile, cook orzo according to package instructions. Drain and set aside.
- 3. SautØ the Spinach:** In a large pan, heat a drizzle of olive oil over medium heat. Add the spinach and cook for 1-2 minutes, until just wilted.
- 4. Toss Everything Together:** In a large serving bowl, combine the orzo, roasted squash, sautØed spinach, Parmesan cheese, and thyme (if using). Toss gently until everything is well mixed and warmed through.
- 5. Season and Serve:** Taste and season with salt and pepper to your liking. Serve warm and enjoy the cozy flavor combo.

SWAPS & NOTES

Cheese swap : Try crumbled goat cheese or feta for a tangy twist.

Add protein : Stir in shredded rotisserie chicken or crispy pancetta.

Make it vegan : Use plant-based Parmesan and swap olive oil for butter.

Herbs : Fresh sage or rosemary also pair beautifully with squash. ??? Instructions 1.

TIPS FOR SUCCESS

Cut squash evenly so it roasts uniformly.

Don't overcook the spinach -you want it soft, not mushy.

Use high-quality Parmesan for maximum flavor with minimal effort.

For a richer touch, add a splash of cream or butter just before serving. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/orzo-with-roasted-butternut-squash-and-spinach-a-cozy-veggie-pasta/>