

## Browned Butter Squash Pasta: A Cozy, Comforting Fall Dish

The Magic of Browned Butter and Autumnal Flavors



**OVEN**  
**400°F**

**TIME**  
**25-35 min**

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### INGREDIENTS

to create this cozy and flavorful Browned Butter Squash Pasta:

For the Roasted Squash: 1 medium (about 2 lbs) butternut squash, peeled, seeded, and cut into 1-inch cubes 1 tablespoon olive oil 1/2 teaspoon salt, divided 1/4 teaspoon black pepper, divided:

### DIRECTIONS

1. directions until
2. . Drain, reserving about 1/2 cup of the starchy pasta cooking water.
3. Make : Browned Butter Sauce:
4. In a large skillet (large enough to hold the pasta later) or Dutch oven, melt the unsalted butter over medium heat. Continue cooking, swirling occasionally, until the butter turns a rich golden-brown color and smells nutty. This usually takes 5-8 minutes. Watch carefully, as it can burn quickly!
5. Add : Sage & Garlic:
6. Immediately remove the skillet from the heat. Carefully add the chopped fresh sage leaves and minced garlic to the browned butter. The butter will sizzle; stir constantly for about 30 seconds until fragrant.
7. Combine & : Finish Sauce:
8. Add the cooked and drained pasta and the roasted butternut squash to the skillet with the browned butter mixture. Add the reserved 1/2 cup pasta cooking water and the 1/4 cup grated Parmesan cheese.
9. Toss & : Serve:
10. Toss everything together using tongs until the pasta and squash are fully coated in the luscious sauce. If the sauce seems too thick, add a splash or two more pasta cooking water until desired consistency is reached. Taste and adjust seasoning (salt, pepper) if needed. Ladle into bowls, garnish with fresh sage leaves or toasted pumpkin seeds, and extra grated Parmesan cheese. Serve hot.

## SWAPS & NOTES

The sweet, earthy notes of roasted butternut squash pair perfectly with the rich, nutty aroma and flavor of browned butter, creating a harmonious blend that is utterly irresistible.

Adding a touch of fresh sage further elevates the dish with its aromatic, slightly peppery notes.

It's fantastic for a cozy weeknight dinner, impressive enough for a dinner party, and a wonderful way to enjoy seasonal squash.

Plus, the aroma filling your kitchen as the butter browns and the squash roasts is simply divine!

### TIPS FOR SUCCESS

**Roast Squash Well:** Roasting caramelizes the squash, intensifying its sweetness and creating a deeper flavor for the dish.

**Watch the Browned Butter:** This step requires attention!

Butter can go from perfectly browned and nutty to burnt in seconds.

Keep a close eye on it and remove it from the heat as soon as it reaches a deep golden-brown.

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

Original recipe: <https://chefmaniac.com/browned-butter-squash-pasta-a-cozy-comforting-fall-dish/>