



# TASTING TABLE

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## *Brunch Bucatini With Butternut Squash, Brown Butter and Poached Eggs*

Recipe adapted from John Manion

### Makes 4 servings

- 2 cups diced butternut squash
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- Salt and freshly ground pepper
- 1 pound bucatini
- 4 large eggs
- ½ cup unsalted butter
- 2 garlic cloves minced
- 1 bunch kale, blanched for 1 minute and wrung dry
- Fried sage leaves
- 1 small wedge of ricotta salata cheese
- 1 clove nutmeg

1. Preheat the oven to 350°. Toss the butternut squash in the olive oil, salt and pepper and roast on a rimmed baking sheet for 30 minutes, until soft and lightly browned.
2. Cook the bucatini in boiling water until al dente and drain. Poach the eggs and keep warm.
3. Cook the butter in a skillet over medium heat until it turns light brown, about 5 minutes. Add the garlic, roasted squash and kale and cook for 1 minute, then add the bucatini and sage leaves. Season with salt and pepper, toss until coated and transfer to plates.
4. Place a poached egg on top of each mound of pasta, and grate the ricotta salata and nutmeg over the top. Finish with a drizzle of olive oil and a sprinkle of salt and pepper, and serve.

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