

# Autumn Pasta with Roasted Squash and Chantrelles

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Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2007 HAWKS VIEW  
VINEYARD PINOT NOIR

## Ingredients:

- 2-lb. butternut squash, peeled, seeded, and cut into large dice
- 8 oz. chantrelle mushrooms, cleaned and rough chopped
- 2 Tbsp. olive oil
- 2-3 sprigs of sage leaves, chiffonade
- salt & pepper
- 1-2 cloves garlic, minced
- 4 cups of baby spinach
- 16 oz. fresh linguine, cooked to al dente in salted boiling water
- ½ cup grated parmesan cheese
- finely chopped walnuts, for garnish (optional)

Preheat oven to 425°F. Combine the diced squash, mushrooms, olive oil, sage, and salt & pepper in a large bowl until everything is evenly coated with the olive oil.

Spread on a sheet pan in a single layer. Roast in oven for 20 minutes, stirring once. Stir garlic into the roasted vegetable mixture. Return to oven and roast for 2 minutes. Remove from oven and place over two burners on low heat. Add spinach and toss with vegetables until just wilted. Deglaze pan with ½ cup pasta water to loosen all of the vegetables and seasonings from the pan. Drain pasta, return to pot, and toss with vegetables and cheese. Serve with walnuts sprinkled on top if using.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”