Riley Beaver	Name
Intermediate	Age Division
Grains	Category
Houston	County Name

Penne with Roasted Butternut Squash, Broccoli, and Sage

3 tablespoons of extra virgin olive oil
¼ cup slivered almonds
2 tablespoons of capers
1 package whole wheat penne pasta
4 ounces goat cheese
3 cups butternut squash, cut into bite sized pieces
3 cups broccoli florets
6 cloves of garlic, peeled and sliced thinly
1 shallot, slices thinly
4-6 large sage leaves, torn
2 leaves of collard greens, middle stem removed, sliced thinly

Directions:
1. Preheat oven to 400 degrees.
2. Heat olive oil in medium sized sauce pan on medium high heat. Add capers and almonds; sauté until almonds are golden and capers are bursting. Remove the capers and almonds to a small dish and reserve the oil.
3. Place broccoli, squash and garlic on baking sheet. Place slices of shallots and torn sage leaves over top. Drizzle the reserved oil from caper/almond mixture. Place in the oven and roast for 20 minutes. Remove pan and add collard greens, return to oven and bake an additional 6-7 minutes. Remove pan and slice collard greens into thin strips.
4. Cook pasta according to package directions; reserving ¼ cup of pasta water. Drain and return to the pot, adding goat cheese while still hot. Add past water a little bit at a time until you reach a creamy consistency. You can also add a small pat of butter ….
5. Add roasted vegetables to past and toss. Top with capers and almonds and serve.

Serves approximately 4