



Cavatelli with Spicy Winter Squash

Ingredients:

- ¼ cup plus 2 tablespoons extra-virgin olive oil
 - 6 large garlic cloves, thinly sliced
 - 1 large red onion, thinly sliced
 - 2 teaspoons crushed red pepper
 - 2 pounds butternut squash—peeled, seeded and cut into 1/2-inch cubes
 - 1 tablespoon finely chopped thyme
 - Salt and freshly ground pepper
 - 1 ½ lbs cavatelli or small shells
 - ¾ cup freshly grated caciocavallo, pecorino or Parmesan cheese, plus more for serving
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Preparation:

Bring a large pot of salted water to a boil. In a large, deep skillet, heat the olive oil. Add the garlic, onion and crushed red pepper and cook over moderately high heat, stirring occasionally, until the garlic and onion are softened, about 5 minutes. Add the squash and thyme, season with salt and pepper and cook for 5 minutes, stirring occasionally. Cover and cook over moderately low heat, stirring occasionally, until the squash is tender, about 5 minutes.

Meanwhile, add the cavatelli to the boiling water and cook until al dente. Drain, reserving 1 cup of the pasta cooking water. Add the cavatelli to the squash mixture in the skillet, then stir in 1/2 cup of the pasta cooking water and toss gently to combine. Add the 3/4 cup of caciocavallo, season with salt and pepper and stir gently; add a little more pasta water if necessary. Serve the pasta right away, passing more cheese at the table.