

YIELD: 4 SERVINGS

Creamy Roasted Autumn Vegetable Pasta

- **4 cups cubed butternut squash (1-inch cubes) (from about half of a 2-1/2 pound squash)**
- **¾-1 pound Brussels sprouts, quartered**
- **2 tablespoons olive oil**
- **1/2 teaspoon kosher salt**
- **1/4 teaspoon ground black pepper**
- **8 ounces button mushrooms, halved or quartered if large**
- **8 ounces spaghetti (or noodles of choice)**
- **1 container (10 ounces) *Chunky Artichoke & Jalapeño Dip & Spread*(Philadelphia brand or)**
- **(8 oz Whipped cream cheese/4 oz. Artichokes chopped or quartered or more 4-6 small jarred Jalapeno /Peppers chopped)Jalapenos to taste .**
- **1 cup vegetable broth you may need more**
- **1/2 cup heavy cream**
- **Parmesan cheese, for serving**

INSTRUCTIONS

- 1. Preheat oven to 425 degrees F. Place squash and brussels sprouts on rimmed baking pan. Add olive oil, salt and pepper; toss until well combined. Transfer to oven and roast 15 minutes. Stir squash and brussels sprouts; add mushrooms to pan. Roast 15 minutes longer or until all vegetables are tender.**
- 2. Meanwhile, prepare spaghetti according to package directions.**
- 3. While vegetables are roasting and spaghetti is cooking, place dip or cream cheese , vegetable broth and cream in small saucepot. Cook over medium heat 6 to 8 minutes or until thickened, stirring frequently.**
- 4. Drain pasta and return to pot. Add vegetables and dip mixture; toss until well combined. Serve with Parmesan cheese.**
- 5. You may want to add other vegetables of your choice. And you may want to increase the sauce to double if needed.**

