

Orzo with Butternut Squash, Spinach, Blue Cheese



Ingredients

- 2 1/2 cups cubed butternut squash (1/4-inch cubes)
- 3 tablespoons olive oil
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1 cup regular or whole-wheat orzo
- 2 cups shredded spinach

Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

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- 2 tablespoons olive oil
- 1 clove garlic, minced
- 1/3 cup blue cheese crumbles

Directions

1. Preheat oven to 425°F. Toss butternut squash with 1 tablespoon of the olive oil. Spread into a single layer on a sheet tray. Bake until squash is tender and starting to brown, 35 to 40 minutes. (Squash can be roasted up to 5 days ahead and kept refrigerated. Rewarm before serving.)
2. Place the spinach in a large bowl and set aside. In a small skillet, heat the remaining 2 tablespoons olive oil until just warm. Stir in garlic, remove from heat, and allow to sit until ready to use.
3. Place the orzo in a pot and cover with at least 2 inches of water. Bring to a boil, reduce to a simmer, and cook until tender but not mushy, 8 to 9 minutes. Drain and immediately pour the hot orzo on top of the spinach. Let sit for a few minutes to slightly wilt spinach.
4. Add butternut squash to the pasta, along with the blue cheese and garlic olive oil. Toss until well-combined and serve warm.

[orzo](#), [butternut squash](#), [spinach](#), [blue cheese](#)

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