

# Our State eats

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## Cheesy Spaghetti *with* Butternut Squash & Country Ham

Yield: 4 servings.

- ¾ teaspoon salt, divided**
- ½ teaspoon dried rosemary**
- ¼ teaspoon ground black pepper**
- Cooking spray**
- 2 medium butternut squash,**  
peeled and cut into 1-inch cubes
- 4 ounces country ham, sliced**
- 1 large sweet onion, chopped**
- 2 tablespoons unsalted butter**
- ¼ cup all-purpose flour**
- 2 cups whole milk**
- 4 ounces sharp provolone, shredded**
- 1 pound spaghetti, cooked al dente**
- 3 ounces Parmesan, grated**

Preheat oven to 425°.

In a small bowl, combine ¼ teaspoon salt with rosemary and pepper. Prepare a baking sheet with cooking spray and line with parchment paper. Place squash on baking sheet and sprinkle with salt mixture. Bake for 45 minutes or until tender and lightly browned. Remove squash from oven and increase temperature to 450°.

Cook the country ham in a large nonstick skillet over medium heat until edges begin to brown. Remove ham from pan and



cut into small pieces. Increase heat to medium-high and add onion; sauté for 8 minutes or until tender. Combine squash, ham, and onion in a separate bowl; set aside.

Melt butter in a Dutch oven over medium-high heat. Add flour and ½ teaspoon salt, stirring to combine. Gradually add milk, stirring constantly with a whisk; bring to a boil. Cook for 1 minute or until slightly thick, stirring constantly. Remove from heat. Add provolone, stirring until cheese melts. Add pasta and toss to combine. Spoon pasta into an 11 x 7-inch baking dish lightly coated with cooking spray; top with squash mixture. Sprinkle Parmesan evenly over top. Bake for 10 minutes or until cheese begins to melt.

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