



Globally Inspired Flavor Solutions®

Load up on flavor by accenting the bacon and cream with Thai Pesto Paste and tossing it with sweet butternut squash instead of pasta.

Spiralized Butternut Squash with Creamy Thai Pesto

Yield: 6 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/6 recipe)
Slices bacon, chopped	8	Calories 310 Fat 17g Saturated Fat 8g Cholesterol 45mg Sodium 1000mg Carbohydrate 24g Fiber 5g Sugars 4g Protein 17g
Spiralized butternut squash	6 cups	
18% table cream	1 cup	
Chicken stock	1/2 cup	
SupHerb Farms Fusions® Thai Pesto	1/2 cup	
Salt and pepper	1/2 tsp	
Grated Parmesan cheese, divided	3/4 cup	
Small broccoli florets	2 cups	DIETARY STATEMENTS Gluten Free Egg Free Nut Free
Edamame	1 cup	

PREPARATION

1. Cook bacon in large skillet set over medium-high heat until crisp. Using slotted spoon, transfer to paper towel-lined tray. Add squash to skillet with bacon drippings; cook, tossing, for about 3 minutes or until heated through. Whisk together cream, stock, SupHerb Farms Fusions® Thai Pesto, salt and pepper; add to skillet. Bring to boil.
2. Reduce heat; cover and cook for 7 to 10 minutes or until squash is tender but still slightly firm in center. Sprinkle in 1/2 cup Parmesan; toss to combine. Stir in broccoli and edamame; cook for about 2 minutes or until heated through and sauce is thick enough to coat squash.

TO SERVE

Divide among 4 dinner plates. Top each serving with reserved bacon and remaining Parmesan.