

## Cavatappi Pasta Salad with Walnut-Sage Pesto

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- 2 ½ cups (1/2 inch) cubed peeled butternut squash
- Cooking spray
- 3/4 teaspoon salt, divided
- ½ cup fresh flat-leaf parsley leaves
- 2 1/2 tablespoons chopped walnuts
- 2 tablespoons fresh sage leaves
- 2 tablespoons fresh lemon juice
- 2 tablespoons extra virgin olive oil
- 1 garlic clove
- 1/3 cup fat-free, less-sodium chicken broth
- 3 cups cooked cavatappi pasta (about 6 ounces uncooked)
- 4 cups torn arugula
- ¼ cup thinly sliced shallots
- ½ teaspoon freshly ground black pepper



Preheat oven to 450°.

Arrange squash in a single layer on a jelly-roll pan coated with cooking spray. Lightly coat squash with cooking spray; sprinkle evenly with 1/4 teaspoon salt. Bake at 450° for 20 minutes or until squash is tender, stirring after 10 minutes. Cool squash slightly.

Combine 1/4 teaspoon salt, parsley, and next 5 ingredients (through garlic) in a food processor; process until finely chopped, scraping sides. With processor on, slowly pour broth through food chute, processing until well blended.

Combine the remaining 1/4 teaspoon salt, squash, pasta, and pesto in a large bowl, and toss well to coat. Add arugula, shallots, and pepper; toss to combine. Serve immediately.