

Spring Ramps and Gluten Free Tagliatelle Pasta
and Butternut Lemon Saffron Sauce
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Serves 4

Ingredients:

1 pound Jovial Gluten Free Tagliatelle or other string pasta of your choice
Butternut squash, about 1 pound
Ramps, 1 pound leaves and bulbs
Simple Mills Grain free Rosemary and sea salt crackers, 1 cup
Or substitute 1 cup any GF breadcrumbs + 1 tablespoon minced rosemary + 1
teaspoon sea salt + 1 teaspoon olive oil

3 Tablespoons olive oil
2 cups vegetable or chicken stock
2 cloves garlic, finely minced.
Juice and zest of one lemon
¼ gram or generous pinch saffron, softened in half inch of warm water
1 ½ teaspoon sea salt
1 teaspoon white pepper

Butternut Squash

Preheat oven to 425 and slice the squash lengthwise in half. Spray a baking sheet with oil and lay the squash cut side down. Roast for 35 to 45 minutes or until soft. This can be done a day or two in advance.

Remove from the oven and scoop out and discard the seeds. Scoop the flesh into a blender and add half cup of the vegetable stock. Process until smooth.

Prep the Ramps

Cut and discard the thin stems, separating the white bulbs from the green leaves. Wash and dry both well.

Finely mince the bulbs (this can be done super fast in a small food processor.) Set aside.

Julienne the leaves into long strips. Set aside.

Prep the Breadcrumbs

If you're using the Simple Mills Rosemary crackers, process them into fine crumbs.

If you're using gluten free breadcrumbs, toss it with the rosemary, lemon zest and olive oil and toast for a minute in a sauté pan on medium heat. Set aside.

Make the Sauce

Put a pot of water on to boil for the pasta. Meanwhile, heat a skillet to medium high and put in 1 tablespoon olive oil. Saute the ramp greens until they have wilted, about 3 minutes. Remove to a plate.

Add the other 2 tablespoons of olive oil and sauté 2 tablespoons of the minced ramp bulbs (reserve the others for another use) and 2 garlic cloves until soft. Deglaze the pan with the lemon juice/zest and the saffron/soaking liquid. Add the pureed squash and 1 cup of vegetable stock. Reserve the remaining half-cup of broth to thin out the sauce to your liking. Add the salt and pepper. Taste and adjust the seasonings, if needed.

Stir in the sautéed ramp greens. Add the pasta to the boiling water and cook 10 minutes or per the package instructions.

Remove the pasta with a slotted spoon to the sauce. Coat well with the sauce.

Garnish with the rosemary breadcrumbs.