

Squash and smoked ham pasta *(Pasta & rice main dishes)*



Preparation

Chop the onion and brown it in a frying pan with 2 tablespoons oil. Add the cubed squash flesh, then add the smoked ham (speck). Adjust the salt. Cook the pasta, drain it 'al dente', add the sauce and toss for a few moments. Add the fresh cream and Parmesan to the pasta mixture and combine well. Finish with some fresh parsley and serve immediately.

Tips

If you are not making this recipe for children you could add some more character with a hint of chilli.

Trivia

The name 'zucca' (meaning squash or pumpkin in Italian) comes from the Latin 'cocutia' which then evolved into 'cucuzza', and then to 'zucca', i.e. 'head'.

Information

Preparation 10 minutes

Total Time 15 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Short pasta 300 grams

Squash 500 grams

Salt

Speck 100 grams

Fresh cream 100 millilitres

Parmesan 50 grams

Onions (Half a white onion)