Butternut Squash Sausage Pasta

Amount Serves 5 or 6

Ingredients

- olive oil
- 2 or 3 large onions, chopped
- 3 or 4 cloves of garlic, minced
- 1 butternut squash, peeled and cubed
- 1 or 2 zucchinis, chopped
- 5 or so sweet italian sausages
- some thyme
- some oregano
- some sage
- a couple dashes of cinnamon
- about a cup of water
- pasta to go with the sauce

Steps

1. Make pasta for the sauce to go over.
2. Heat a dollop of olive oil in a large saucepan.
3. Saute onions until tender (about five minutes).
4. Add some thyme and oregano and sage, and the garlic.
5. Squeeze the sausage meat into the pan and saute until pretty much cooked.
6. Dump in the squash and zucchini.
7. Add a couple dashes of cinnamon, and about a cup of water, and another dash or two of thyme and sage.
8. Cover and let simmer until squash is tender and delicious; stir occasionally.
9. Serve over your favorite shape of pasta (eg rotini or penne).