

Recipe adapted from [Take Back the Plate](#).



Porotos con Rendas

2 T olive oil
1 yellow onion, diced
3 to 4 cloves garlic, minced
1/2 lb kielbasa sausage, chopped
1 large carrot, grated
1 T dried oregano
1 t paprika
1 t dried chili flakes
2 cans Great Northern beans (14 oz. each)
1-1/2 lbs butternut squash, peeled, seeded and chopped into 1" pieces*
1 beef bullion cube
1/2 lb. whole wheat spaghetti, broken in half
Salt and pepper to taste

In a large skillet heat the oil. Next sauté the onion until translucent, about 3 to 5 minutes; and then the garlic until fragrant, about 30 to 45 seconds. Then add the sausage, carrot, oregano, paprika and chili flakes and cook for another 10 to 15 minutes, allowing the flavors to meld. Set aside and keep warm.

Next heat 6 cups of water and bullion cube over high heat until boiling. Add the butternut squash and reduce to a simmer. Cook squash for five minutes. Next add the spaghetti to the simmering water and cook according to package instructions. During the last three minutes, add the beans to the pot. Finally in the last minute, add the sautéed skillet ingredients and stir well. Season with salt and pepper to taste.

Serve hot with crusty bread.

*Precut butternut squash can be used as a time saver.