

Spicy Shells with Sweet Potatoes

Ingredients:

- 1 pound sweet potatoes, with skin, diced
- 3 tablespoons extra-virgin olive oil
- Kosher salt
- 2 ounces pancetta, diced
- 2 medium leeks, white and light green parts. sliced (about 1 cup)
- 1 jalapeno or Fresno chile, thinly sliced
- 1 teaspoon ground fennel seeds
- Crushed red pepper flakes
- 1 pound medium shell pasta
- 1/2 cup fresh Italian parsley leaves, chopped
- 1/2 cup freshly grated Parmesan

Directions:

1. Preheat the oven to 450F with a sheet pan on the bottom rack.
2. Bring a large pot of salted water to a boil for pasta. In a large bowl, toss the sweet potatoes with 1 tablespoon of the olive oil and season with salt. Spread the sweet potatoes on the preheated sheet pan and roast 18 to 20 minutes until browned on the edges and tender, stirring once halfway through.
3. Meanwhile, in a large skillet over medium-high heat, add 1 tablespoon of the remaining olive oil. Add the pancetta and cook until the fat is rendered, about 3 minutes. Add the leeks, chile, and ground fennel and season with salt and red pepper flakes. Cook until the leeks are wilted, about 4 minutes, then add about 1 cup pasta water.
4. Once the sauce is simmering, add the shells to the boiling water. Let the sauce simmer until reduced by half, about 8 minutes, then add the roasted sweet potatoes. When the pasta is al dente, remove it with a spider or small strainer and add directly to the sauce, reserving the pasta water. Drizzle with the remaining 1 tablespoon olive oil and toss to coat the pasta with the sauce, adding a splash of pasta water if the pasta seems dry. Remove the skillet from the heat, sprinkle with the grated Parmesan, toss, and serve.

2728 calories, 434 carbs, 79g fat, 89g protein, 937mg sodium, 38g sugar