

Butternut Squash & Spinach Gratin



Fresh spinach sautéed with garlic and onion then layered with butternut squash, cream and Parmesan cheese

Serves 10

3 pounds spinach, frozen	2t salt	
1/2c butter, divided use	1t black pepper	4 pounds butternut squash, peeled, seeded, diced small
3/4c onion, finely chopped	1/4t nutmeg, freshly grated	1/2c Parmesan cheese, grated
4 garlic cloves, minced	1c heavy cream	

Preheat oven to 400. Drain spinach in colander and rinse under cold water. Thoroughly squeeze all moisture out, then coarsely chop and transfer to a bowl.

Melt 1/4c butter in heavy skillet over moderately low heat and then sauté onion and garlic until softened. Add onion mixture to spinach along with salt, pepper, nutmeg, cream and stir to combine.

Butter 13x9 baking dish.

Layer squash and spinach mixture in baking dish, using 1/2 of the Parmesan cheese in one layer in the middle. You should begin and end with a layer of squash. Top with remaining Parmesan cheese. Dot with remaining butter and cover with foil.

Bake until squash is tender and filling is bubbly ~ about 30 minutes. Remove foil and bake until gratin is browned in spots ~ about 15 minutes.

Prepare Ahead Tip

Gratin can be prepared 24 hours in advance, covered and refrigerated. Let stand at room temperature 1 hour before baking.

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