

Parmesan-Roasted Butternut Squash

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by Maggie Ruggiero



(photo by: Jonny Valiant)

3 sage leaves
2/3 cup finely grated parmigiano-reggiano

The best qualities of a gratin shine in this incredibly simple side dish: Pieces of sweet butternut squash and a flurry of salty Parmigiano-Reggiano meld with cream to form a warm, cohesive whole.

Yield: Makes 8 servings

Active Time: 10 min

Total Time: 1 hr

ingredients

2 1/2 pounds butternut squash, peeled and cut into 1-inch pieces

3/4 cup heavy cream

preparation

Preheat oven to 400°F with rack in middle.

Toss squash with cream, sage, 1 teaspoon salt, and 1/4 teaspoon pepper in a 2-quart shallow baking dish. Bake, covered, 30 minutes.

Stir in half of cheese and sprinkle remainder on top. Roast, uncovered, until squash is tender and beginning to brown, about 20 minutes. Let stand about 5 minutes before serving (cream will thicken).

Cooks' notes:

- Butternut squash can be cut 1 day ahead and chilled in sealable bags.
- If you're making this entire menu, squash can be roasted at same time as mushroom and farro pie (recipe precedes). Use upper and lower thirds of oven, switching position halfway through.