

Butternut Squash Gratin with Blue Cheese & Sage



Serves 3

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

500g peeled butternut squash, cut into 2 cm cubes

25g slice of white bread

2 tsp olive oil, separated

1/2 onion, thinly sliced

1/2 tbsp chopped fresh sage

salt & freshly ground black pepper

butter for greasing the dish

25g crumbled blue cheese

1. Preheat the oven to 200C/ Fan 180C/ Gas 6
2. Steam the butternut squash, covered for 10 mins or until tender.
3. Place the bread in a food processor, and pulse 12 times or until coarse crumbs measure 1/4 cup. Transfer to a small bowl, add 1 tsp oil and toss with a fork to combine.
4. Heat the remaining 1 tsp oil in a large non-stick frying pan over a medium heat. Add the sliced onion to the pan; sauté for 5 mins or until tender, stirring occasionally. Transfer the onion mixture to a large bowl. Add the butternut squash, chopped sage, salt and black pepper to the bowl and toss gently to combine. Spoon the squash mixture into a greased 28 x 18 cm baking dish. Bake at 180 Fan for 20 minutes.
5. Sprinkle the crumbed blue cheese evenly over the squash mixture and sprinkle evenly with the breadcrumb mixture. Bake an additional 10 mins or until the cheese is melted and the crumbs are golden brown.