

## SQUASH GRATIN



TIME TO PREPARE

20 Minutes



BAKE TIME

35 Minutes



SERVING

6



### Ingredients

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- 1/4 cup butter
- 1 medium onion
- 3 cloves garlic, minced
- 1 tbsp. chopped fresh thyme
- 2 lbs butternut squash, peeled, halved, seeded and sliced crosswise into 1/8-inch thick slices
- 1/2 tsp nutmeg
- Kosher salt and pepper
- 1/2 cup low –sodium chicken or vegetable broth
- 1/2 cup whipping cream
- 2 cups breadcrumbs
- 2 tbsp olive oil
- 1/2 cup Gruyère cheese
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley

### Steps to Cook

1. Preheat oven to 350°F. Use 1 tbsp of butter to lightly butter a 9 x 13-inch oval or rectangular baking dish.
2. Heat remaining 3 tbsp butter in a large skillet over medium-high heat. Add onion, garlic and thyme and cook, stirring, until onion softens, about 5 minutes. Add the squash, nutmeg, salt and pepper; cover and cook for about 10 minutes, stirring occasionally.
3. Transfer the squash mixture to the prepared baking dish and smooth the top, making sure all the slices are laying flat. Pour the broth and cream over the squash mixture. **(Mixture can be prepared up to this point, covered and refrigerated for 2 to 3 days.)**
4. In a large bowl combine olive oil with breadcrumbs, Gruyère, Parmesan, and parsley. Season with salt and pepper. Sprinkle crumbs evenly over squash. Bake in preheated oven about golden, 35 to 40 minutes until top is browned and squash is very tender when tested in the centre with a small knife. Let rest for 5 minutes before serving.