

Butternut Squash with Bacon, Blue Cheese and Shallots

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Palm Beach Post

Servings: 6

6 cups butternut squash, peeled and diced
1 tablespoon olive oil
1/2 teaspoon coarse salt
1/4 teaspoon freshly ground black pepper
2 tablespoons butter
5 shallots, sliced
3 cloves garlic, minced
2 tablespoons fresh thyme, chopped
1 tablespoon fresh sage, chopped
1/2 cup blue cheese, crumbled
1/2 cup cooked bacon, crumbled

Preheat oven to 425 degrees.

Toss the butternut squash with olive oil, salt and pepper on a large, rimmed baking sheet.

Roast until the squash is soft and the edges are golden brown and crisp, about 20 minutes, stirring halfway through. Set aside.

Heat the butter in a large saute' pan over medium heat.

Add the shallots. Cook, stirring often, until the shallots are soft and golden.

Add the garlic, stirring to combine. Cook until fragrant, about 2 minutes. Remove from the heat.

Toss the cooked shallot and garlic with the butternut squash.

Fold in the thyme, sage, blue cheese and bacon.

Serve immediately.

Per Serving (excluding unknown items): 273 Calories; 19g Fat (59.4% calories from fat); 10g Protein; 19g Carbohydrate; 3g Dietary Fiber; 34mg Cholesterol; 649mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 3 Fat.