

Autumn Squash Casserole

Serves 8-12

Ingredients:

1 medium acorn squash

1 medium butternut squash

1 medium spaghetti squash

1 pie-sized pumpkin

¼ cup olive oil

Kosher salt to taste

ground black pepper to taste

1 ½ cups heavy whipping cream

1 ½ cups Pecorino Romano cheese, grated

1 teaspoon Allspice

¾ cup pecan pieces (not roasted)

½ cup dark brown sugar

Directions:

1. Heat oven to 400 degrees
2. Cut and seed pumpkin and all squash, rub both sides with olive oil and season with salt and pepper
3. Place skin side up onto a cookie sheet and roast at 400 degrees for approximately 40 minutes or until squash and pumpkin are tender
4. Remove from the oven and chill squash and pumpkin for about 30 minutes in the refrigerator
5. Skin the squash and pumpkin and put aside
6. Spray a 8x8 deep square cake pan/or casserole dish with non-stick pan spray
7. Place the spaghetti squash on the bottom layer, alternate layering the remaining squash with the cream, pecorino cheese and Allspice – reserving ½ cup of cream
8. On the top layer, top with pecans, ½ cup cream and brown sugar
9. Cover with foil and cook in a 350-degree oven for 30 minutes, remove foil and cook for 5-7 minutes, or until pecans are browned

Autumn Squash Casserole goes great with thanksgiving dinner, grilled steak or buffalo.

This is one of several produce-focused dishes created by Chef Jason Morse, 5280 Culinary, with funding from the Specialty Crops Block Grant administered by the Colorado Department of Agriculture. See the CFVGA Facebook page for more recipes and nutrition information or log onto: <http://coloradoproduce.org/>