



Butternut Squash & Brussels Sprout Stuffing

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 50 minutes

Total Time: 1 hour

- 1 pound butternut squash, cubed
- 1 pound brussels sprouts, halved
- 1 medium gala apple, cut into a 1/2 inch dice
- 2 shallots, thinly sliced
- 3 tbsp olive oil, divided into 2 tbsp and 1 tbsp
- 1 cup onion, diced
- 1 cup celery, diced
- 10 slices bread of choice: crusty sourdough, dry cornbread, whole grain, or, if you are gluten free, millet bread from Food For Life will work nicely. Prior to preparing the recipe, leave bread out for a day to become slightly dry, then cut into cubes.
- 1 & 1/2 cups vegetable broth (plus extra as needed)
- 2 tsp fresh rosemary, chopped
- 1 tsp fresh thyme
- 1 tsp chopped fresh sage
- 1/3 cup dried cranberries
- 1/3 cup pecans or walnuts
- Sea salt and pepper to taste

Heat oven to 400°F. Toss the squash, brussels sprouts, apples, and shallots in 2 tablespoons oil and season well with salt and pepper. Roast until vegetables are very tender (I actually like my sprouts a bit singed) and remove from oven, approximately 30 minutes. Reduce oven heat to 350°F.

Heat remaining tablespoon oil in a large pot. Sauté the onion and celery till translucent (about 5-8 min). Add the bread cubes and allow them to get golden brown with the veggies in the oil, approximately 5 minutes. Add a dash of salt and pepper.

Add the roasted vegetables, vegetable broth, cranberries, pecans, and seasonings. Stir the mix till the broth has almost entirely absorbed in the toasted bread. Transfer to a buttered or sprayed baking dish and bake for about 20 minutes. Serve hot.

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