



# BUTTERNUT SQUASH MANICOTTI

A butternut squash cream sauce made with shallot, garlic, sage and nutmeg, served over **Cheese Manicotti**, garnished with shaved parmesan cheese and fried sage. Yield: 2 Servings

## Ingredients:

6 Each	<b>Cheese Manicotti</b> [#9112035]	1 tsp.	Garlic, Minced
1 Cup	Butternut Squash, Diced	¾ Cup	Vegetable Stock
1 Tbsp.	Vegetable Oil	¼ tsp.	Nutmeg, Ground
2 Tbsp.	Butter	¼ Cup	Heavy Cream
2 Each	Sage Leaves	To Taste	Salt & Black Pepper
2 Tbsp.	Shallot, Minced	Garnish	Parmesan Cheese, Shaved

## Directions:

- Preheat an oven to 425°F.
- In a small mixing bowl, toss the butternut squash in the vegetable oil, then place them onto a foil-lined baking sheet.
- Bake for 20-30 minutes, or until softened, then allow them to cool.
- Heat the butter in a medium sauté pan on medium heat.
- Fry the sage leaves in the butter for about a minute, or until darkened and crisp, then remove them from the pan.
- Add in the shallots and garlic, then cook for 5 minutes, or until tender.
- Add in the vegetable stock, butternut squash and nutmeg, then simmer for 10 minutes, or until the squash can be mashed with a fork.
- Blend it together until smooth, then stir in the heavy cream, salt and black pepper to make the butternut squash cream sauce.
- Pour half of the butternut squash cream sauce into a baking dish and top with the **Cheese Manicotti**.
- Pour the remaining butternut squash cream sauce on top, cover it with foil and prepare the **Cheese Manicotti** according to package directions.
- Place the **Cheese Manicotti** onto a serving dish and top with the butternut squash cream sauce.
- Garnish with parmesan cheese and fried sage.