

## Butternut Squash Apple Bruschetta



Servings:

**5**

Prep Time:

**10 minutes**

Cook Time:

**20 minutes**

### Ingredients

- 2 cups **Butternut Squash**, diced
- 1 cup **Apples**, diced
- 5 tbsp **Olive Oil**
- ½ tsp **Ground Cinnamon**
- ¼ tsp **Ground Nutmeg**
- ¼ tsp **Allspice**
- ¼ tsp **Ground Cloves**
- ½ tsp **Salt**
- ½ tsp **Black Pepper**
- ½ **Dave's Crusty Parisian Bread**, sliced
- 1 cup **Skim Milk Ricotta Cheese**
- 4 cloves **Garlic**, minced
- 8 **Sage Leaves**, chopped
- Drizzle of **Balsamic Reduction**

### Method of Preparation

#### Step 1

Preheat the oven to 400°F.

Toss the diced butternut squash and apples with 2 tbsp olive oil and spices.

#### Step 2

Place on a baking sheet and roast for 10-15 minutes.

#### Step 3

While the squash and apples are roasting, brush the sliced bread with 1 tbsp olive oil. Set aside.

#### Step 4

Add 2 tbsp olive oil to a small fry pan over medium high heat.

Add the garlic and chopped sage leaves and sauté for 1-2 minutes. Remove from heat.

#### Step 5

When the butternut squash and apples are done roasting, remove from the oven and mix the garlic/sage mixture in.

#### Step 6

Place the bread in the oven for 2-3 minutes, or until lightly toasted.

Top each slice with ricotta cheese.

#### Step 7

Place a scoop of the squash and apple mix on each slice of bread.

**for Garnish**

**Step 8**

Garnish with a drizzle of balsamic reduction.

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