

Sausage & Fennel Stuffed Butternut



Servings:

12 servings

Prep Time:

20 min

Cook Time:

40 min

Ingredients

- 2 each **Butternut Squash, Medium**, Cut in half, seeds cleaned out
- 2 tbsp **Olive Oil**
- 1/4 tsp **Salt**
- 1/4 tsp **Black Pepper**
- 1 tbsp **Olive Oil**
- 1 each **Onion**, Diced
- 14 oz **Sweet Italian Sausage**, Casings removed, crumbled
- 1 each **Fennel Bulb, Small**, Thinly sliced
- 4 each **Garlic Cloves**, Minced
- 1 tbsp **Italian Seasoning**
- 1/4 tsp **Salt**
- 1/4 tsp **Black Pepper**
- 1/2 tsp **Ground Dried Sage**

Method of Preparation

Step 1

Preheat the oven to 400 degrees F.

Drizzle cut side of butternut squash with olive oil and season with salt and pepper.

Place cut side down on a lined baking sheet and roast for 30-40 minutes.

Step 2

In a saute pan, saute onion for 2 minutes.

Add in sausage, garlic, fennel and dried spices until the sausage is cooked through.

Step 3

Add maple syrup, spinach, cranberries, and pecans. Turn off heat and mix until the spinach has wilted.

Add 1/2 cup of gruyere cheese to mixture and stir to combine.

Step 4

Once you are done roasting the butternut squash, change the oven to broil.

Turn over roasted butternut squash and scoop out some of the flesh to leave a 1-inch border along the side.

Step 5

- 2 tbsp **Maple Syrup**
- 4 oz **Spinach, Fresh**
- 1/2 cup **Cranberries, Dried**
- 1/2 cup **Pecans, Chopped**
- 1 1/2 cups **Gruyere Cheese, Shredded**

Fill each half equally with the sausage mixture.

Top each half equally with the remaining 1 cup of gruyere cheese.

Broil for a few minutes or until the cheese is melted and golden brown.

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