

RECIPE



Butternut Squash, Ricotta and Sage Crostini

(adapted from Bon Appétit)

Ingredients

1 2-pound butternut squash, peeled, seeded, cut into 1/2" cubes (about 4 cups)
3 1/2 tablespoons extra-virgin olive oil, divided, plus more for drizzling
2 teaspoons (packed) light brown sugar
Coarse sea salt and freshly ground black pepper
24 fresh sage leaves
1 cup fresh ricotta
1 teaspoon finely grated lemon zest
16 1/2" thick baguette slices, toasted
Fresh lemon juice
Sea salt

Preheat oven to 400°F. Place cubed squash, 2 tablespoons olive oil, and brown sugar in a large bowl. Season with salt and pepper. Gently mix. Place seasoned squash on a baking sheet. Roast, tossing occasionally, until squash is golden and tender, approximately 30 minutes. Let cool.

Heat 1 1/2 tablespoons olive oil in a skillet over medium-high heat. Add sage; cook until edges begin to curl and turn dark green, 1-2 minutes. Using a slotted spoon, carefully transfer to paper towels to drain.

Mix ricotta and lemon zest in a small bowl. Season with salt and pepper. Spread 1 tablespoon of ricotta mixture on each toasted baguette. Top each with a few cooled, squash cubes. Drizzle crostini with a little lemon juice and olive oil. Top crostini with a few fried sage leaves and a little sea salt.

Serves 8.

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