

Our State eats

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Butternut Squash, Apple, & Sausage Bake

Yield: 8 servings.

- 1 large butternut squash, peeled, seeded, and cut into ½-inch cubes (about 6 cups)
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1 small onion, chopped
- 3 celery stalks, chopped
- 1 pound ground pork sausage, cooked and drained
- 1 large Pink Lady or Honeycrisp apple, cored and chopped
- ½ teaspoon salt
- 1 teaspoon dried sage
- ¾ cup dried cranberries
- 2 large eggs, beaten
- Fresh flat-leaf parsley (for garnish)

Preheat oven to 425°. In a large mixing bowl, toss squash with olive oil and salt until evenly coated. Spread out squash in a single layer on a large baking sheet lined with parchment paper. Roast squash for 30 to 40 minutes or until edges are lightly browned. Remove from oven and set aside.

Heat a large skillet over medium to medium-high heat and melt the butter. Stir in chopped onion and celery; cook for about 3 to 5 minutes or until onions and celery are translucent.

Reduce heat to medium to medium-low and add cooked sausage to the skillet. Stir in chopped apple and cook for 3 to 5 minutes or until apples are just soft. Stir in ½ teaspoon salt, sage, cranberries, and roasted squash. Reduce heat and stir to combine. Simmer for 2 more minutes, remove from heat, and set aside.



Add beaten eggs to squash-sausage mixture and toss to incorporate. Transfer mixture into a 9 x 13-inch baking dish prepared with cooking spray and spread evenly into corners.

Reduce oven temperature to 350°. Bake for 30 minutes or until top of squash-sausage mixture is toasted and set. Garnish with fresh parsley.

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