

Butternut Squash and Cheddar Bread Pudding

From – *bonappetit.com*

6 cups 1 inch pieces of peeled seeded butternut squash
3 Tbsp olive oil, divided
1 ½ tsp coarse kosher salt plus additional for sprinkling
7 large eggs
2 ¼ cups half and half
6 Tbsp dry white wine
1 ½ tsp Dijon mustard
10 cups of day old baguette (do not remove crust), torn into 1 inch pieces
1 cup chopped shallots
1 lb Tuscan kale, ribs removed and coarsely chopped
8 oz extra-sharp cheddar cheese, coarsely grated

- Preheat oven to 400F.
- Toss squash with 1 Tbsp oil on rimmed baking sheet. Sprinkle with salt and bake until squash is tender, turning with spatula occasionally, 20-25 minutes.
- Whisk eggs in large bowl. Add half and half, wine, mustard, and 1 ½ tsp coarse salt; whisk to blend.
- Add baguette pieces, fold gently into egg mixture. Let soak 30 minutes, stirring occasionally.
- Meanwhile, heat 2 Tbsp oil in large pot over medium-high heat. Add shallots and saute until soft, stirring frequently, about 5 minutes.
- Add kale, cover and cook 2 minutes.
- Uncover and stir until kale is wilted but still bright green, about 5 minutes.
- Reduce oven temperature to 350F.
- Generously butter 13x9x2 inch baking dish.
- Using slotted spoon, transfer half of bread from egg mixture to prepared baking dish, arranging to cover most of dish. Spoon half of kale over bread. Spoon half of squash over bread and kale, sprinkle with half of cheese. Repeat with remaining ingredients. Pour remaining egg mixture over top.
- Cover with foil. Bake 20 minutes.
- Remove foil, bake until custard is set and bread feels springy to touch, about 20 minutes longer.
- Preheat broiler. Broil pudding until cheese browns slightly, about 2 minutes. Cool 5 minutes and serve.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com