

Winter Squash Gratin

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1 ½ lbs winter squash
2 Tbsp extra virgin olive oil
1 onion, chopped
2 garlic cloves, minced
2 Tbsp minced fresh parsley
1 tsp minced fresh sage
3 eggs
½ cup low-fat milk
½ cup grated Gruyère cheese
salt & freshly ground pepper to taste
¼ cup grated Parmesan cheese

- Preheat the oven to 425°F. Cover a baking sheet with foil and brush lightly with olive oil.
- Cut the squash in half, scoop out the seeds and stringy membranes, brush the cut sides with olive oil and lay cut side down on the foil-covered baking sheet. Bake 40 minutes, or until soft enough to pierce easily with a knife.
- Remove from the heat and allow to cool, then peel and either mash with a fork or puree in a food processor. You should have about 2 cups of pureed squash.
- Turn the oven down to 375°F and oil a 2-quart gratin or baking dish with olive oil.
- Heat the remaining oil over medium heat in a medium heavy skillet and add the onion. Cook, stirring, until tender, about 5 minutes.
- Add the garlic and cook, stirring, until fragrant, 30 seconds to a minute.
- Stir in the parsley and sage, and squash, and remove from the heat. Season to taste with salt & pepper.
- Beat the eggs in a large bowl and whisk in the milk. Add ½ tsp salt and freshly ground pepper to taste.
- Stir in the squash mixture and the Gruyère. Taste and adjust seasonings. Scrape into the prepared baking dish and sprinkle the Parmesan over the top.
- Bake 30 to 40 minutes, until lightly browned on the top and sizzling. Serve hot, warm, or room temperature.



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