



# CREAMY BUTTERNUT SQUASH GRATIN

with Sage, Cremini Mushrooms and Honey-Dijon Green Salad



**HELLO SAGE**

This fuzzy leafy herb is a classic pairing with butternut squash

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 578**



Butternut Squash, 1/2" cubes

Cremini Mushrooms

Garlic

Lemon

Sage

Onion, chopped

Panko Breadcrumbs

Parmesan, grated

Honey

Dijon Mustard

Spring Mix

Green Peas

Vegetable Broth Concentrate

Sour Cream



## BUST OUT

- Baking Sheet
- Zester
- Small Bowl
- Medium Bowl
- Whisk
- Measuring Spoons
- Medium Oven-Proof Pan
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

• Butternut Squash, $\frac{1}{2}$ " cubes	1 pkg (340 g)	2 pkg (680 g)
• Cremini Mushrooms	1 pkg (227 g)	2 pkg (454 g)
• Garlic	1 pkg (10 g)	2 pkg (20 g)
• Lemon	1	2
• Sage	1 pkg (10 g)	1 pkg (10 g)
• Onion, chopped	1 pkg (56 g)	2 pkg (113 g)
• Panko Breadcrumbs 1	1 pkg ( $\frac{1}{2}$ cup)	2 pkg (1 cup)
• Parmesan, grated 2	1 pkg (28 g)	2 pkg (56 g)
• Honey	1 pkg (1 tbsp)	2 pkg (2 tbsp)
• Dijon Mustard 6,9	1 pkg (1 $\frac{1}{2}$ tsp)	2 pkg (3 tsp)
• Spring Mix	1 pkg (113 g)	2 pkg (227 g)
• Green Peas	1 pkg (113 g)	2 pkg (227 g)
• Vegetable Broth Concentrate	1	2
• Sour Cream 2	1 pkg (3 tbsp)	2 pkg (6 tbsp)

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

\*Laver et sécher tous les aliments.

## START STRONG

Preheat the oven to **400°F** (to roast the butternut squash and mushrooms). Start prepping when the oven comes up to temperature!



### 1 ROAST VEGGIES

Wash and dry all produce.\* Cut the **mushrooms** in half (or into quarters if they are large). On a baking sheet, toss the **squash** and mushrooms with a drizzle of **oil**. Season with **salt** and **pepper**. Bake in the centre of the oven, stirring halfway through cooking, until golden-brown, 25-26 min.



### 4 ASSEMBLE GRATIN

When the **veggies** are roasted, heat a medium oven-proof pan over medium heat. Add a drizzle of **oil**, then the **onions**, **garlic** and **remaining sage**. Cook until the onions soften, 3-4 min. Stir in the roasted veggies, **lemon zest**, **peas** and **broth concentrate(s)**. Remove the pan from the heat. Stir in the **sour cream**. Season with **salt** and **pepper**.



### 2 PREP

Meanwhile, mince or grate the **garlic**. Zest, then juice the **lemon(s)**. Finely chop **1 tbsp sage leaves** (double for 4 people). In a small bowl, combine the **panko**, **Parmesan**, **half the sage** and a drizzle of **oil**. Set aside.



### 5 BROIL GRATIN

Turn on the oven broiler. Sprinkle the **panko mixture** over the **veggies**. Broil the **gratin** in the center of the oven, until golden-brown, 3-4 min. (**TIP:** If you don't have an oven-proof pan, transfer the mixture to a baking dish before broiling.)



### 3 MAKE SALAD

In a medium bowl, whisk together **2 tbsp lemon juice** (double for 4 people), **honey**, **mustard** and a drizzle of **oil**. Season with **salt** and **pepper**. Toss in the **spring mix**. Set aside.



### 6 FINISH AND SERVE

Divide the **gratin** and **salad** between plates.

## COZY!

The sweet, warm flavours of this blissful dish will wrap you up like a warm hug.

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