

Serves 4

Preparation time: 15 minutes

Cooking time: about 1 hour

#### INGREDIENTS

1 large butternut squash,  
about 900g (2lb)

750g (1lb 7oz) potatoes,  
peeled and thinly sliced

2 cloves garlic, crushed

30ml (2tbsp) olive oil

300ml (½pt) reduced fat  
crème fraîche

150g (5oz) Edam, grated

8 sage leaves

## BUTTERNUT SQUASH AND EDAM GRATIN WITH SAGE



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**BUTTERNUT SQUASH AND SLICED POTATOES ARE COOKED IN A CREAMY CHEESE SAUCE FLAVOURED WITH GARLIC AND SAGE. PERFECT AS A MEAL ON ITS OWN, SERVED WITH A MIXED SALAD OR SERVE AS AN ACCOMPANIMENT TO GRILLED CHICKEN OR PORK.**

1. Preheat the oven to 200° C, 400°F gas mark 6. Cut the skin off the squash and thinly slice the trunk into thin rounds. Halve the bulb end and scoop out the seeds, thinly slice into crescents.
2. Place the squash and potatoes in a large bowl and toss with the olive oil and the garlic, season with salt and freshly ground black pepper. Place half this mixture in the base of an ovenproof dish.
3. Mix together the crème fraîche with the cheese and spoon half this mixture over the vegetables. Top with the remaining vegetables and spoon the remaining cheese mixture over the top. Arrange the sage leaves on top. Cover tightly with foil and bake for 45 minutes, until the vegetables are tender when pierced with a fork.
4. Return to the oven and cook uncovered for a further 10 minutes until the topping is golden. Delicious served as a vegetarian main meal with salad or as an accompaniment to grilled chicken.



#### CHEFS TIPS

- As a non vegetarian alternative, you could add some cooked chopped smoked bacon or add a layer of wilted spinach.