

Member Exclusive Weekend;
Chef Parsons' Tips & Tricks in the Kitchen Recipe

Butternut Squash, Chestnut and Sage Ratatouille

Ingredients

- 2 cups dice butternut squash (blanched)
- 1 cup diced chestnuts (cooked)
- ½ cup toasted pumpkin seeds
- 2 cup diced tomato (seeded)
- ½ cup sliced shallots
- 1 clove garlic sliced thin
- ¼ cup fresh sage leaves
- ¼ cup Icewine (you can sub with apple cider)
- ½ cup beef stock
- 1 tbsp butter

Melt the butter in a saucepot over medium to high heat. Add the sliced shallots, garlic, butternut squash and sauté for one minute. Add the Icewine, tomato, chestnuts and pumpkin seeds. Once warmed through, add the beef stock and chopped sage leaves. Again, warm through, season with salt, pepper and serve. Serves 4.

Recipe by Jason Parsons



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