



Cooking Demo Recipes

Butternut Squash-Apple Bruschetta

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Serves 8

INGREDIENTS

- 2 cups butternut squash diced
- 1 cup apples diced
- 6 tbsp olive oil divided
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp allspice
- ¼ tsp ground cloves
- 1 tsp kosher salt divided
- 1 tsp black pepper divided
- 8 slices french bread
- 1 cup ricotta cheese
- 4 cloves garlic minced
- 8 fresh sage leaves chopped
- 2 tbsp balsamic reduction

INSTRUCTIONS

1. Preheat the oven to 425° F.
2. Toss the butternut squash and apples with 2 tbsp olive oil, ground cinnamon, nutmeg, allspice, cloves, ½ tsp kosher salt & ½ tsp black pepper.
3. Place in an even layer on a baking sheet and into the oven for 15 minutes.
4. While the squash and apples are roasting, brush the sliced bread with 2 tbsp olive oil, set aside.
5. Combine the ricotta cheese with the remaining ½ tsp black pepper and ½ tsp kosher salt, set aside.
6. In a small skillet, add the remaining 2 tbsp olive oil over medium high heat.
7. Add garlic and sage leaves, saute for 1-2 minutes.
8. Remove from the heat and toss with the squash and apples when they come out of the oven.
9. Place the slices of bread into the oven for 4-5 minutes, or until toasted to your liking.
10. Remove the bread from the oven and top with ricotta cheese, then the roasted squash & apple mix.
11. Drizzle with the balsamic reduction.