

Healthy Food For All



Roasted Winter Squash with Sage Brown Butter & Leeks
Adapted from Chefs Christina & Jonah McKeough



This delectable recipe is scrumptious with just a handful of ingredients—the flavor of combining winter squash, leeks, sage and cinnamon will make your palate sing!

And it is very versatile—it can be served as a side dish, or made into a meal over ravioli or any pasta of your choice, or enjoyed with warm hearty bread (Wide Awake Bakery's handcrafted artisan bread is our favorite!). It's easy to whip together for a quick and yummy family meal, and so delicious you'll want to serve it every time to wow guests who join you for dinner in the Fall and Winter.

Ingredients

- 1 - 2 medium squash (acorn, butternut, delicata, pumpkin)
- 1 large leek, cleaned and trimmed
- 2 cloves garlic
- Cinnamon, salt & pepper to taste
- 1 bunch fresh sage, leaves trimmed & chopped
- 8 Tablespoons (or more) butter / olive oil

Optional additions to boost deliciousness:

- Mushrooms, sliced (local blue oysters from Wellspring Forest Farm are a perfect delicate option!)
- 1 cup toasted pine nuts or walnuts
- Chèvre (we highly recommend Lively Run goat cheese!)

Directions

1. Preheat oven to 400 degrees.
2. Wash the squash (peeling is optional), remove seeds and dice into small cubes. Toss with olive oil, salt, pepper and cinnamon, then spread onto a baking sheet. Bake until tender (about 15 minutes, a little more for squash with tough skin).
3. Cut the leeks crosswise (make sure to rinse well and get the grit out!), then cut into strips.
4. Add butter or olive oil to a large sauté pan, turn the heat to high and watch carefully (it will burn quickly!). Once melted, add the leeks and sage (this is when to add mushrooms, if you're using them). Cook and gently stir until the leeks are soft.
5. While the leeks are cooking, now's the time to boil water for the pasta and/or start warming bread.
6. Gently toss the squash with the leeks to combine and enjoy!

Wine pairing recommendation - 2012 Gewürztraminer - Curry Creek from Red Newt Cellars

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