

SQUASH STUFFING BAKE

Ingredients:

- 2 T. butter
- 2 T. extra virgin olive oil
- 1 onion, chopped
- 2 leeks (white part only), chopped
- 1 carrot, grated
- 2 cloves garlic, minced
- 1 T. fresh thyme, finely chopped
- 2 T. butter
- 6 c. zucchini and/or squash, sliced
- 8 oz. mushrooms, sliced
- Salt and pepper, to taste
- ½ c. veggie broth
- 1 c. sour cream
- 4 c. torn dry crusty bread (crusts removed)
- 2 T. dried minced onion
- ½ tsp. each thyme, black pepper, sage, marjoram, garlic powder
- ½ c. butter, melted
- ¼ c. veggie broth
- 1 T. fresh parsley, finely chopped



Directions:

- 1) In a large soup pot, sauté onion, leek, and carrot in butter for 10 minutes. Stir in the garlic and thyme. Move veggies to a separate bowl.
- 2) Back in the soup pot, add butter, squash, and mushrooms and cook over medium-high heat until the veggies are all a bit tender. Season with salt and pepper, and stir in ½ c. veggie broth.
- 3) Remove from heat and stir all the veggies together with the sour cream.
- 4) Preheat your oven to 350 degrees.
- 5) In a separate bowl, mix together the bread crumbs and dried onions and spices. Then stir in the butter and ½ c. veggie broth.
- 6) Assemble the casserole in a 9x13 pan, with the veggie/cream mixture topped with the stuffing, and then sprinkle the fresh parsley over the top. Bake for around 50 minutes, until the topping takes on some golden color.

Allegro wine pairing: Nouveau