

Butternut Squash Purée with Toasted Pine Nuts

TOTAL TIME: 45 minutes

1 lg butternut squash, peeled, seeded, and cubed

2 T olive oil

Salt and pepper to taste

1/2 t ground nutmeg

1/4 C heavy cream

2 T Sweet Potato Pie tea, finely ground

2 T butter

1 T maple syrup (optional)

1/4 C toasted pine nuts

ROAST THE BUTTERNUT SQUASH:

Preheat your oven to 400°F. Toss the butternut squash cubes with olive oil, salt, and pepper. Spread them out on a baking sheet and roast for about 25-30 minutes, or until tender and slightly caramelized.

PURÉE THE SQUASH:

Transfer the roasted squash to a blender or food processor. Add the nutmeg, Sweet Potato Pie tea, heavy cream, butter, and maple syrup (if using). Blend until smooth and creamy. Adjust seasoning with salt and pepper to taste.

ADD THE PINE NUTS:

Stir in the toasted pine nuts just before serving or sprinkle them on top as a garnish.

SERVE:

Spoon the butternut squash purée onto plates alongside the Duck Breast with Blackberry Sauce and Sautéed Brussels Sprouts with Bacon.