

Savory Winter Squash Medley

with Apple Bundt Cake Tea

Elevate your winter squash side dish with this innovative recipe. Combining a variety of winter squash with chickpeas, sweet potato, and shredded turkey, this dish is enhanced with the aromatic flavors of Apple Bundt Cake tea. Topped with a creamy chicken sauce and melted Gouda cheese, this medley is a perfect blend of savory and subtly spiced notes. Perfect for a hearty side or a light main course, this dish brings warmth and sophistication to your table.

PREP TIME: 30 minutes

1 small butternut squash, peeled, seeded, and cubed
1 small acorn squash, peeled, seeded, and cubed
1 small delicata squash, sliced into rings
1 small honeynut squash, peeled, seeded, and cubed
1 large sweet potato, peeled and cubed
1 can (15 oz) chickpeas, drained and rinsed
1 C shredded turkey
2 T olive oil
1 T butter

COOK TIME: 45 minutes

1 med red onion, thinly sliced
2 cloves garlic, minced
1 T Apple Bundt Cake tea (Adagio.com), brewed and cooled
1 T fresh sage, chopped
1 T fresh thyme, chopped
1/2 t ground black pepper
Salt to taste
1/4 C toasted pumpkin seeds (pepitas)
1/4 C crumbled feta cheese
1 C shredded Gouda cheese
Zest of 1 orange

CREAMY CHICKEN SAUCE:

2 T butter
2 T all-purpose flour
1 C milk
1 T Apple Bundt Cake tea (Adagio.com)

1/2 C chicken broth
1/4 C heavy cream
Salt and pepper to taste

PREPARE THE SQUASH AND SWEET POTATO: Preheat the oven to 400°F. In a large bowl, combine the butternut, acorn, delicata, honeynut squash, and sweet potato. Drizzle with olive oil and season with salt and pepper. Toss to coat evenly. Spread the squash and sweet potato in a single layer on a baking sheet. Roast for 25-30 minutes, until tender and slightly caramelized, stirring halfway through.

SAUTÉ THE AROMATICS: In a large skillet, melt the butter over medium heat. Add the red onion and garlic, and sauté until softened, about 5 minutes. Stir in the brewed Apple Bundt Cake tea, fresh sage, and thyme. Cook for another 2-3 minutes, until the herbs are fragrant.

COMBINE AND FINISH: Add the roasted squash, sweet potato, and chickpeas to the skillet and toss to combine with the aromatics and herbs. Cook for another 5 minutes, allowing the flavors to meld. Stir in the shredded turkey and Gouda cheese until melted and well combined. Remove from the heat and stir in the orange zest.

PREPARE THE CREAMY CHICKEN SAUCE: In a small saucepan, heat the milk until just below boiling. Add the Apple Bundt Cake tea and steep for 5 minutes. Strain the tea leaves and set the infused milk aside. In a medium saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1-2 minutes, until lightly browned. Gradually whisk in the infused milk, chicken broth, and heavy cream, bringing to a simmer. Cook until the sauce is thickened, about 5-7 minutes. Season with salt and pepper to taste.

SERVE: Transfer the squash medley to a serving dish. Drizzle with the creamy chicken sauce and sprinkle with toasted pumpkin seeds and crumbled feta cheese. Garnish with additional fresh herbs if desired.

OPTIONAL:

Vegans can opt to omit the sauce and turkey. Vegetarians can substitute vegetable broth instead of chicken broth and use a meat substitute such as seitan or tofu.