



Culinary Creations
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Personal Chef & Event Planning Services

Passion ~ Love ~ Food

BUTTERNUT SQUASH TURKEY DRESSING WITH CRANBERRIES & APPLES

Gluten Free

1	LB.	Ground Turkey (blend or dark is best)
1	Small	Onion diced
2-3		Celery Stalks diced
1	LG.	Butternut Squash (1/2" Cubes) 5-6 Cups
1	LG	Granny Smith Apple (or your favorite)
2/3	C	Dried Cranberries
1	T	Poultry Seasoning
5-6	T	Olive Oil
		Salt
		Pepper
1-2	T	Sage (Fresh preferably) Plus whole leaves to garnish
1/4	C	Chopped Cilantro Plus a bit for garnish

Preheat oven 425 degrees:

Peel and cube the butternut squash into 1/2" cubes (5-6 Cups). Toss the squash with 2 T. Olive Oil, Salt and Pepper and spread onto prepared baking sheet w/parchment paper – single layer.

Roast in oven for 25-35 minutes, turning once. Remove when squash is soft and caramelized.

While squash is roasting, sauté in large ovenproof skillet over medium heat - 2-3 T. Olive Oil, diced onions and celery for 5-7 minutes, until softened. Add the Ground turkey to the skillet, break up ground turkey into small pieces and continue to stir until browned. Add the chopped apples and cook for 4-5 minutes until softened. Add poultry seasoning, sage, salt, and pepper to taste, continue to stir and cook for another 2-3 minutes. Remove from heat.

Reduce oven to 375 degrees:

Add the roasted squash to the turkey mixture along with the dried cranberries, and cilantro mix to incorporate all ingredients. (If not using an ovenproof skillet, transfer to baking dish).

Bake in oven for 20-30 minutes. Garnish with sage and more chopped cilantro.

Optional: Sausage vs. Ground Turkey