

Spinach Ham Stuffed Butternut Squash With Chipotle Honey Cream Sauce

February 2015, by Camine Pappas

Serves 4

INGREDIENTS:

2 small butternut squash, washed, halved, seeds scooped out, placed on an oiled baking dish

1, 10 oz. package frozen chopped spinach, thawed, and moisture squeezed out

6 ounces honey ham, diced

1/3 C celery finely diced

1/4 C white onion finely diced

4-5 ounces hard English cheddar cheese grated

2 ounces heavy cream – for stuffing

3 T mayonnaise

¼ t dried dill weed

Salt and pepper

1/3 C chipotle mayo

1/3 C creamy Caesar dressing

1/3-1/2 C heavy cream for sauce

3 T honey

Salt and pepper

3 T olive oil

DIRECTIONS:

Preheat oven to 350 degrees F. oil the bottom of the roasting pan. Brush the squash with the olive oil and sprinkle with salt and pepper. Cook squash, uncovered for about 45-48 minutes.

While cooking, thaw the spinach by putting in a saucepan with about ½ C water, on medium low. When unthawed, strain, and press out all the water. Add the diced ham, grated cheese, cream noted above for stuffing, mayo, salt and pepper, dill weed, onion and celery and stir. Now. In a small sauté pan, add the cream for sauce, Caesar dressing, chipotle mayo, and honey. Set aside until ready to heat and serve.

When the squash has cooked for 45 minutes, pull the squash out of the oven, keeping on the rack, and stuff each round opening with a mound of the spinach, ham, cheese mixture. Put back in the oven for about 20 minutes or so, until you can see that the onions are transparent, the ham curled from being cooked, and of course a fork pushed into the deep part of the squash yields a cooked, soft center. Remove from oven.

Now, heat the sauce, plate each squash wedge, and cover with the sauce.

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