

# Butternut Squash with Ricotta Bruschetta



## other ingredients:

6 (½-inch-thick) slices rustic country bread, toasted  
 1 pound butternut squash, peeled and diced  
 1½ cups fresh ricotta, homemade or store-bought  
 2 yellow onions  
 Olive oil  
 Kosher salt and freshly-ground black pepper  
 1/8 tsp crushed red pepper flakes  
 2 Tbsp pure Grade A maple syrup  
 2 Tbsp apple cider vinegar  
 2 Tbsp unsalted butter

- Preheat the oven to 425°F.
- Place the squash, olive oil, 1 teaspoon salt, ½ teaspoon black pepper, and the red pepper flakes on a sheet pan, toss, and spread out in one layer. Roast for 25 to 35 minutes, until very tender and starting to brown on the edges, tossing once with a metal spatula during roasting. Set aside.
- Meanwhile, heat the butter and 2 tablespoons olive oil in a medium (10-inch) sauté pan. Add the onions and cook over medium to medium-low heat for 12 to 15 minutes, tossing occasionally, until golden brown. Add the vinegar and maple syrup and simmer over medium heat for 4 to 6 minutes, until the liquid is reduced. When the squash is tender, add it to the sauté pan with the onions and mash it lightly. Taste for seasonings and reheat over low heat, if necessary.
- To assemble the bruschetta, spread a thick layer of ricotta on each toast and spoon the squash mixture on top. Sprinkle with salt and serve warm.