

## ROQUEFORT-ROASTED BUTTERNUT SQUASH

SERVES 8

ACTIVE TIME: 10 MIN START TO FINISH: 1 HR

*The best qualities of a gratin shine in this incredibly simple side dish: Pieces of sweet butternut squash and a flurry of salty Roquefort meld with cream to form a warm, cohesive whole.*



2 1/2 lb butternut squash,  
Peeled and cut into 1-inch pieces  
1 cup heavy cream  
4 sage leaves  
2/3 cup grated Roquefort cheese

Preheat oven to 400°F with rack in middle.

Toss squash with cream, sage, 1 tsp salt, and 1/4 tsp pepper in a 2-qt shallow baking dish.

Bake, covered with foil, 30 minutes.

Stir in half of cheese and sprinkle remainder on top.

Roast uncovered until squash is tender and beginning to brown, about 20 minutes.

Let stand about 5 minutes before serving (cream will thicken).

COOK'S NOTES: Butternut squash can be cut 1 day ahead and chilled