

BUTTERNUT SQUASH CASSEROLE

Preparation: **35** minutes | Cooking: **120** minutes | Servings: **8-10**

INGREDIENTS

6 slices bacon
3 parsnips, peeled and chopped
2 1/2 pounds butternut squash
2 onions, thinly sliced
1 medium bunch kale, stemmed and chopped
1 cup shred gruyere (or Swiss) cheese
1/2 cup roasted almonds, chopped
3 tablespoons olive oil
2 tablespoons salted butter
1 tablespoon sage leaves, chopped
1 tablespoon apple cider vinegar
1 1/2 teaspoon thyme, chopped
Salt and pepper



INSTRUCTIONS

Preheat oven to 400 degrees. In a 9x13-inch baking dish, toss together the butternut squash, parsnips, olive oil, sage, 2 teaspoons salt, 1 teaspoon pepper and thyme. Bake until squash and parsnips are tender, about 1 hour to 1 hour and 20 minutes, stirring occasionally. While this is cooking, cook the bacon in a large skillet over medium heat until crisp, about 10-12 minutes. Leave bacon grease in pan, but remove bacon, let cool and then crumble into large pieces. Add the onions to the pan with bacon grease, and cook until softened and golden. Add the kale, butter, vinegar, 1/2 teaspoon salt and 1/2 teaspoon pepper. Cover the skillet, and cook until the kale is wilted, about 1-2 minutes. Add the kale mixture and bacon to the butternut squash mixture in the baking dish. Gently mix together and spread into an even layer. Sprinkle with cheese. Bake until the cheese is melted, about 5 minutes. Sprinkle with almonds, and garnish with sage and thyme leaves. Enjoy!