



## Recipes

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### Butternut Squash Casserole

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

#### Ingredients:

3 each 12" Multigrain Tortillas (14634)  
1 Tbsp. Whole Butter  
1 cup Sweet Onions , diced  
1 lb. Butternut Squash , peeled and diced  
1 tsp. Southwest Base , (Custom Culinary)  
3/4 tsp. Savory Vegetable Base (Custom Culinary)  
3/4 tsp. Pumpkin Pie Spice  
1 1/2 cups Water  
1/2 cup Heavy Cream  
1 tsp. Chipotle Tabasco  
1/4 cup Crushed Walnuts  
8 oz. vol. Asiago Cheese , shaved  
Toasted Pepitas , to garnish

#### Directions:

1. Cut multigrain tortillas into 3 1/2" discs. Tightly wrap with plastic and set aside.
2. In a large sauce pot heat butter over medium heat. Add onions and cook until translucent.
3. Add butternut squash, southwest and vegetable base and pumpkin pie spice. Stir to dissolve bases.
4. Deglaze pan with water and heavy cream and bring up to a simmer. Continue cooking until sauce begins to thicken. Add chipotle Tabasco and crushed walnuts and remove from heat.
5. Season 4 each 6-8" casserole dishes and ladle 2 oz. of filling in the bottom of each dish.
6. Top each casserole with 2 multigrain tortilla discs.
7. Repeat with 2 oz. of filling, 2 multigrain tortilla discs and 1 oz. filling on top.
8. Top each 1 1/2 oz. of shaved asiago.
9. Place in 375 oven for approximately 20 minutes or until heated throughout and cheese is toasted on top.
10. Garnish with pepitas and serve immediately.