



Recipes

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Butternut Squash Goat Cheese Sauce

Serves 1

Ingredients:

14 oz. wt. Butternut Squash , peeled and diced
2 oz. vol. Yellow Onions , diced
24 oz. vol. Vegetable Broth
2 oz. vol. Heavy Cream
1.5 oz. vol. Goat Cheese
Kosher Salt and Pepper , to taste
1/4 tsp. Chili Flakes
1/4 tsp. Gound Nutmeg

Directions:

1. Heat butternut squash, onions and broth in a medium sauce pot over medium high heat.
2. Bring to a simmer and reduce heat. Cook until squash is softened and mashes easily when pierced with a fork.
3. Remove from heat. Whisk in heavy cream.
4. Pour into a blender and start on low speed allowing steam to escape. Add in seasonings and goat cheese and blend until smooth.
5. Hold warm for service.
6. Thin with additional broth if needed to keep sauce like consistency.