



Recipes

MISSIONFOODSERVICE.COM

Image not found

Roasted Butternut Squash with Marsala

Serves 8

Ingredients:

- 2 Tbsp. Olive Oil
- 3 lbs. Butternut Squash
- 3 medium Onions , diced
- 1 Tbsp. fresh Thyme , finely chopped
- 2 tsp. fresh Sage , finely chopped
- Salt and Pepper to taste
- 5 oz. Dry Marsala
- 1 Mission® 6" Heat Pressed Flour Tortilla (10400)
- 1 Tbsp. Unsalted Butter , melted

Directions:

1. Preheat oven to 425° F. Peel the squash and cut into a 1" dice. Place in half pan with onions thyme, sage, salt and pepper. Drizzle oil and toss to combine. Roast for 20 minutes or until squash is tender. Mash with a potato masher until smooth. Transfer to serving dish.
2. Place Mission® flour tortilla in a food processor and process into coarse crumbs. Toss with melted butter and sprinkle over mashed butternut mixture. Place in oven and bake until golden about 10-12 minutes. Serve.