

Roasted Garlic Squash-Stuffed Skins from the kitchen of Shanell Mannel and Kelsey Kolsky

Total Servings – approx. 48

Serving Size – one potato skin

Suggested Wine Pairing: Merlot by Indian Creek Winery or Albarino by Clearwater Canyon Cellars (www.vandalsuncorked.com)

Ingredients for Roasted Garlic Squash-Stuffed Skins

- 1 large butternut squash
- 2T + 1 t extra virgin olive oil
- 2.5 lb. baby red potatoes
- 6 large cloves of garlic (peeled)
- 1 ½ t dried thyme leaves
- ½ + ⅛ t salt
- ¼ t ground black pepper
- Fresh thyme for garnish (optional)

Directions

STEP 1 Preheat oven to 400° F. Wash and dry all vegetables.

STEP 2 Remove stem of butternut squash by using a large knife to cut approximately 1” below stem. Cut squash in half lengthwise and discard seeds, being sure to remove all stringy bits.

STEP 3 Coat squash with 1 T of olive oil by rubbing it across all surfaces with hands. Place cut-side up on large sheet pan and sprinkle with ¼ t salt and ⅛ t pepper. Set aside.

STEP 4 Cut potatoes in half lengthwise and place into large bowl. Add peeled garlic cloves, 1 T of olive oil, ¼ t of salt, and ⅛ t of pepper. Stir or toss to coat potatoes evenly.

STEP 5 Arrange garlic and potatoes, cut side down, on sheet pan with squash.

STEP 6 Place vegetables in oven for 25 mins to roast. At 25 mins, remove potatoes to a separate sheet pan and set aside. Return squash to oven for an additional 30 min or until flesh can be easily pierced with a fork.

STEP 7 Transfer garlic to cutting board. Mince and set aside.

STEP 8 To prepare potato skins: Use a melon-baller or small spoon to remove most of potato flesh, being sure to leave a rim thick enough to support the shape, and being careful not to scoop through bottom. Place potato skins on pan face up and cover with tin foil.

STEP 9 When squash has finished roasting, remove from oven. Place pan of potatoes back into oven for 10 min while preparing filling.

STEP 10 To prepare squash filling: Using a sturdy spoon, scoop flesh of squash into a large saucepan over low heat. Discard squash skin. Using a fork or masher, smash squash until it is a smooth consistency similar to mashed potatoes.

STEP 11 Add minced garlic, thyme, 1 t olive oil and ⅛ t salt to squash and stir until thoroughly incorporated. Remove from heat.

STEP 12 Using a small spoon or piping bag, generously stuff squash mixture into potato skins. Garnish with fresh thyme if desired. Serve immediately.

Nutritional Data for Roasted Garlic Squash-Stuffed Skins (per serving)

- Calories 45g
- Total fat 2g
- Cholesterol 0 mg
- Sodium 33mg
- Total carbohydrate 7g
- Protein 1g
- Fiber 1g