

Kabocha Squash & Leek Gratin

INGREDIENTS INSTRUCTIONS

1 kabocha squash, peeled & sliced into ½" pieces
2 large leeks, sliced into 1" rings, washed well
3 cloves of garlic, minced finely
1 cup sliced almonds
½ cup almond meal
4 tablespoons tarragon, chopped finely
2 cups vegetable stock
½ cup good quality olive oil
2 teaspoons salt
1 teaspoon pepper
4 tablespoons unsalted butter
zest & juice of two lemons

Preheat oven to 425°.
Rub a 13x9" baking dish with 2 tbsp olive oil.
In a large bowl, add squash, leeks, minced garlic, salt and pepper, and lemon zest. Toss to coat evenly.
Place all ingredients in the baking dish in a firmly packed layer.
In same bowl, add stock, lemon juice, and olive oil.
Whisk to combine and evenly pour over squash in baking dish.
Sprinkle almonds & meal evenly over top and add dots of butter.
Cover with foil and place in center rack of oven; bake for 35 min.
Remove foil, make sure squash is tender, then bake an additional 8-10 min. until almond meal is golden brown. Remove from oven and let sit 20 minutes before serving. Sprinkle tarragon on top.

SERVES 6

*note: can be made a day ahead
and reheated, covered, at
250° for 30 minutes*



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