

# Roasted Butternut Squash, Shallots, and Wild Mushrooms

Serves 6-8

The combination of these three vegetables makes for a very tasty side dish for any fall meal.

## Ingredients

1 ea.	butternut squash, about 2 or 3 lbs.
12 ea.	shallot, peeled
½ lb.	wild mushrooms, halved or quartered to pieces about 1-in. long
¼ cup	olive oil
	Kosher salt and freshly ground pepper
	Balsamic vinegar
¼ cup	fresh sage leaves, cut in half lengthwise.

## Method

### Oven Temperature: 490-525 degrees

- Peel the squash and cut into 2-in. chunks.
- Separate the shallots into natural sections. If very large, cut in half.
- In 3 shallow roasting pans, toss each vegetable with olive oil and season with salt and pepper.
- Drizzle a little balsamic vinegar over the shallots.
- **Flame Height: 3.6**
- Roast each **in the center of the oven**, stirring occasionally and rotating pan as needed until well colored and tender.
- Squash will take about 15 minutes. Mushrooms will take about 5 minutes. Shallots will take about 12 minutes.
- Add the sage to the squash a minute or two before removing from oven.
- Gently toss all together before serving.



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