

## Apple, Squash, & Leek Gratin

**Prep Time:** 20 minutes

**Cook Time:** 45 minutes

**Total Time:** 65 minutes

**Servings:** 6

**Serving Size:** About 1 cup gratin

### Ingredients:

3 tablespoons grapeseed oil  
2 leeks, white part only, thinly sliced crosswise, washed well and drained  
2 tablespoons water  
½ teaspoon coarse salt  
¼ teaspoon freshly ground pepper  
½ cup dry cooking sherry  
1 tablespoon chopped fresh sage leaves, plus whole leaves for garnish  
1 pound butternut squash, peeled, seeded, and cut into 1/8-inch-thick slices  
1 pound apples, such as Gala or your favorite, cored and thinly sliced  
½ cup grated Parmesan (2 ounces)

### Directions:

1. Preheat oven to 350°F.
2. Heat 2 tablespoons grapeseed oil over medium heat, then add leeks and the water and season with salt and pepper. Cook, stirring occasionally, until leeks begin to brown, about 10 minutes.
3. Add sherry and sage and cook, stirring, until liquid is reduced to a glaze, about 3 minutes.
4. In a 2-quart shallow baking dish, arrange squash in overlapping layers; season with salt and pepper. Spread the leek reduction evenly over the squash, and then arrange apples in an overlapping layer over the leeks.
5. Brush apples with remaining tablespoon oil. Cover tightly with parchment, and then cover the parchment with foil.
6. Bake in oven for 45 minutes.
7. Uncover and sprinkle cheese over the top. Raise oven temperature to 450°F. Continue baking until the cheese has melted and is golden brown, about 10 minutes more.
8. Let cool 10 minutes before serving, garnished with sage leaves.

### Tips and Tricks:

This makes for a great holiday side dish. To make this dish ahead of time, you can slice the squash and make the leek reduction, then arrange squash and leeks in baking dish and cover and place in fridge for a few hours or overnight. Just before cooking, add the sliced apples and remaining oil and pop it into the oven.

### Nutritional Information Per Serving:

**Calories:** 209.1  
**Fat:** 9.1 g  
**Cholesterol:** 5.3 mg  
**Sodium:** 329.2 mg  
**Total Carbohydrate:** 25.2 g  
**Dietary Fiber:** 4.7 g  
**Sugars:** 9.2 g  
**Protein:** 4.1 g