

Foodnity Recipes

Sage Butternut Squash Gratin

20 min Prep time	**35 min** Cook time	**55 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 medium butternut squash (about 2 lbs), peeled and thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp kosher salt
- [ ] ½ tsp freshly ground black pepper
- [ ] 2 tbsp fresh sage leaves, finely chopped

For the Cream Sauce

- [ ] 1 cup heavy cream
- [ ] ½ cup whole milk
- [ ] 1 tbsp lemon juice
- [ ] ¼ tsp ground nutmeg
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper

Topping

- [ ] ¾ cup grated Gruyère cheese
- [ ] 2 tbsp breadcrumbs (optional)
- [ ] 1 tbsp melted butter

Instructions

1. Preheat the oven to 375 °F (190 °C). Lightly butter a 9-inch baking dish.
2. In a large bowl, toss the squash slices with olive oil, salt, pepper, and the chopped sage until evenly coated.
3. Arrange the squash in overlapping rows in the dish, about three layers deep.
4. In a saucepan, combine cream, milk, lemon juice, nutmeg, salt, and pepper; bring to a gentle simmer, then remove from heat.
5. Pour the warm sauce over the layered squash, ensuring it seeps through each slice.
6. Sprinkle grated Gruyère evenly; if using, toss breadcrumbs with melted butter and scatter on top.
7. Bake for 30-35 minutes, until the cheese is bubbling and the top is golden brown. Let rest 5 minutes before serving.

Nutrition per serving

380 kcal	10 g	30 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil.
- For extra aroma, add a few whole sage leaves on top before baking.
- A light drizzle of extra-virgin olive oil before serving adds a silky finish.