

CHEF SARA RHODES

BUTTERNUT SQUASH SAUTÉ

4 slices of bacon, cut into 1-inch pieces

½ cup chopped onion

2 cloves garlic, minced

6 cups butternut squash, peeled and cut into ½ inch chunks

½ tsp. fresh thyme, chopped

½ cup chicken stock

3 cups spinach, chopped

Salt and white pepper to taste

Cook bacon in a sauté pan over medium-low heat, stirring occasionally, until crisp. Stir in onion and garlic and cook about 2 to 3 minutes or until onion is crisp tender.

Stir in the squash, thyme and chicken stock. Season with salt and pepper and cook 8 to 10 minutes until squash is tender and chicken stock is absorbed. Stir in the spinach and cook until wilted.

