

Fs sku1070 web badge

Sausages and Acorn Squash

with Brussels Sprouts, Asiago & Onion



30-40min



4 Servings

Show us a one-pan dinner, and we'll show you abounding love. This dish is certainly no exception. Rich acorn squash is so soft and sweet that you'll completely forget it's a nutritious vegetable. Sage, cherries, and asiago cheese come together as the most dynamic topping for a truly unique dinner. Cook, relax, and enjoy!

What we send

- acorn squash
- large red onion
- brussels sprouts
- sweet Italian sausage
- fresh sage
- dried cherries

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 710.0kcal, Fat 47.4g, Proteins 39.6g, Carbs 28.1g



1. Prepare ingredients

Preheat oven to 475°F. Halve, seed, and cut acorn squash crosswise into ½-inch slices (no need to peel). Halve, peel, and cut red onion into ½-inch wedges. Trim any browned ends from Brussels sprouts then cut in half.



4. Prepare the cheese

Meanwhile, grate Asiago cheese.



2. Assemble

Toss squash, onion, Brussels sprouts, sausage, and 2 tablespoons oil on a rimmed baking sheet. Arrange in an even layer and season with 1 teaspoon salt and ½ teaspoon pepper.



5. Prep sage and cherries

Remove long stems from sage leaves. Toss whole sage leaves and dried cherries with 1 tablespoon oil in a bowl. Turn oven to broil with rack in top position.



3. Cook

Roast in the oven until vegetables are tender and sausage is cooked through, 20-25 minutes.



6. Broil and finish

Remove sheet from the oven and sprinkle all with Asiago cheese, sage, and dried cherries. Broil until cheese is browned and bubbling, 2-3 minutes (watch closely as broilers vary in intensity). Divide among plates, scraping baking sheet with a spatula to get every last bit. Enjoy!