



Squash Gratin with Poblanos

Ingredients

- 6 large poblano peppers or green bell peppers
- 2 large butternut squash, peeled, halved, seeded, and sliced ½ inch thick
- ½ cup plus 1 T. extra virgin olive oil
- 1 ½ t. chopped thyme
- Salt and pepper
- 1 large white onion, thinly sliced
- 3 cloves garlic, thinly sliced
- 1 t. oregano
- ½ cup cream
- ¾ cup light sour cream
- 8 ounces Monterey Jack cheese, shredded
- 8 ounces large curd cottage cheese, drained and pressed dry
- Toasted pumpkin seeds



Instructions

1. Preheat the oven to 400. Roast the peppers directly over a gas stovetop burner or under the oven broiler, turning, until they are charred all over. Transfer the peppers to a bowl, cover tightly with plastic wrap and let them cool. Once they are cool enough to handle, peel, stem, and seed the peppers then cut them into thin strips
2. Brush the squash with 6 T. olive oil and spread it on 2 large rimmed baking sheets. Sprinkle with 1 t. of the thyme and season with salt and pepper. Roast for about 25 minutes, until the squash is tender. Increase the oven to 425.
3. Meanwhile, in a large, deep, skillet, heat the remaining 2 T. of olive oil. Add the onion, garlic, oregano, and the remaining thyme and cook over medium heat, stirring occasionally, until the onion is softened and fragrant, about 8 minutes. Add the poblano strips and cook until they are very tender, about 5 minutes. Add the cream and simmer until thickened, about 5 minutes. Remove from the heat. Stir in the sour cream and season with salt and pepper.
4. Spoon half the mixture into a large baking dish and top with half of the squash and half of the cheeses. Repeat with the remaining mixture, squash, and cheeses. Bake for 30 minutes. Let rest for 10 minutes then garnish with the pumpkin seeds and serve. Enjoy!