

# Ferraro's Cucina

## Butternut Squash Gratin

### Ingredients

- 3 tablespoons **unsalted butter** (1 1/2 oz), plus more for the baking dish
- 1 large **onion, thinly sliced**
- 1 **garlic clove, thinly sliced**
- 1 1/2 pounds (about 1 large) **butternut squash, peeled, halved lengthwise, seeded, and thinly sliced between 1/8 and 1/4 inch thick**
- 1/4 teaspoon **grated nutmeg**
- Fine sea salt and freshly ground black pepper**
- 1/2 cup **heavy cream**
- 3/4 cup **fresh bread crumbs**
- 3/4 cup **grated Cheddar cheese**
- A few **chives, finely chopped (optional)**

### Preparation

- Preheat the oven to 350°F (180°C). Butter a 10-inch (25-centimeter) baking dish.
- In a large sauté pan or Dutch oven, heat 2 tablespoons butter over medium heat. Add the onion and garlic and cook until softened and translucent, 4 minutes.
- Add the butternut squash slices and nutmeg and cook, stirring occasionally, until slightly tender, 5 to 8 minutes. Season with salt and pepper to taste.
- Transfer the squash mixture to the baking dish. Smother with the cream, sprinkle with the bread crumbs, scatter the cheese on top, and dot with the remaining 1 tablespoon butter, cut into pieces.
- Bake until the surface is golden and bubbly and the butternut squash is tender, 30 to 40 minutes. Serve immediately, sprinkled with the chives, if desired.

