

CHEESY BUTTERNUT SQUASH AND APPLE GALETTES



YOUR HOLIDAY MENU WILL BE COMPLETE WITH MY *CHEESY BUTTERNUT SQUASH AND APPLE GALETTES* – SIDE DISH

Galettes may look difficult to make but nothing could be further from the truth. These savory-sweet pastries are made with store bought pie dough and cooked to perfection in individual cast iron skilletlets. There is no need for perfectly shaped pie crust either as this recipe is made freeform style to create delicious crusty cakes stuffed with holiday flavor. These Galettes are an irresistible side dish made with very little effort.



MY INSPIRATION:

MAHÓN-MENORCA HARD – CURD CHEESE IS MY INSPIRATION FOR THIS RECIPE AND MY 2018 HOLIDAY MENU

Sliced butternut squash is lightly dressed with a mixture of extra virgin olive oil, chopped fresh sage, minced garlic, sea salt, and pepper. The dish is then roasted slightly before building the galettes. The butternut squash is then layered with shredded HARD CURD *Mahón-Menorca Cheese* (which has been aged more than 5 months), honey-crisp apples, a mixture of brown sugar, and allspice. The intense flavor of the mature aged cheese pairs perfectly with butternut squash and tart apples creating a sublime holiday side dish.

This recipe is my third entry in the inaugural *Mahón-Menorca Cheese Holiday Blogger Recipe Challenge* – Side Dish Category.

CHEESY BUTTERNUT SQUASH AND APPLE GALETTES

- Servings: 4
- Time: 60 mins
- Difficulty: easy
- [Print](#)

Preheat Oven 375 F.

INGREDIENTS:

1 medium butternut squash, peeled and sliced $\frac{1}{4}$ slices