

Fall Squash Bruschetta



2 cups of Butternut or Acorn squash,
cut into 1/2" cubes

2 T granulated honey

1/8 t red chili flakes

1/2 t sage

1/2 t smoked paprika

10-15 capers

1/4 C walnuts, chopped

2 T olive oil

Pinch of salt, and pepper

1 baguette, cut into 1/2" slices,
lightly toasted

Preheat oven to 375°

Gently fold the squash, honey, spices, capers, walnuts and oil in a bowl. Spread mixture in one layer, on an ungreased baking sheet. Bake for 10 minutes, stir gently, making sure to keep an even layer, and bake for an additional 15 minutes.

(Now's a good time to toast the baguette slices!)

Cool squash mixture slightly and tip back into bowl. Mash ingredients a little just until squash pieces are broken up and ingredients are combined.

Spoon a tablespoon or so onto each baguette slice, pressing down with the spoon as you go. Drizzle with fresh olive oil.