

Recipe adapted from *Cooking Light* magazine, November 2012.



Butternut Squash Tart

For the crust:

1 c, plus 2 T all-purpose flour
1/4 t salt
1/4 t pepper
1/4 t baking powder
1/4 c olive oil
3 T ice water

For the filling:

3 c butternut squash, peeled and cubed
2 T olive oil
1 onion, chopped
2/3 c Gruyere cheese
2 large eggs
1/2 t salt
1/2 t pepper
1-1/2 ounces pancetta, chopped
5 ounces shiitake mushroom caps, sliced
1/4 c dry white wine

Preheat the oven to 425F. Combine the flour, salt, pepper and baking powder in a large bowl and blend with a pastry blender or two knives in a scissor fashion. In a small bowl, combine the olive oil and water. Slowly add the oil/water to the flour and again blend with the pastry blender until crumbly. Next coat a nine-inch pie pan with cooking spray. Then add the dough into the pan, quickly pressing it into an even layer in the bottom and up the sides of the pie pan. Place crust into the preheating oven for 10 minutes.

In the meantime, add the butternut squash to a food processor and process until finely chopped. Heat 1 tablespoon of the olive oil in a large skillet on medium-high heat. Add the squash and onion and sauté for 9 minutes.

Next combine half the Gruyere with the eggs, salt and pepper in a large bowl. Stir the squash mixture into the cheese. Remove the crust from the oven and spoon the cheesy squash over the pie crust. Place the tart back in the oven for 10 minutes.

While the tart bakes, add remaining tablespoon of oil to the skillet. Add the pancetta and cook until brown, about one minute. Then add the mushrooms and cook for about 7 minutes. Season with salt and pepper, then add wine and cook for an additional minute.

Remove the tart from the oven and arrange the mushrooms/pancetta over the tart. Sprinkle with remaining Gruyere and bake for another 3 to 5 minutes. Serve immediately.