



RECIPE | PEPPERS

SAVORY SQUASH AND PEPPERS PIE



20 min
PREP.



6



medium

1 hr 30 min

1 hr 10 min
COOKING

INGREDIENTS

8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
7 sheets phyllo dough
1 butternut squash, halved
1 onion, peeled and cut into 5 rounds
1 cup Greek yogurt
1 cup gruyere cheese, grated
¾ cup Kielbasa sausage, thinly sliced
½ cup raclette cheese, grated
½ cup white wine

6 garlic cloves, minced
2 egg yolks
1 large egg
5 tbsp unsalted butter, melted
3 tbsp olive oil
1 tbsp cornstarch
1 tsp cinnamon
 Salt and pepper to taste



DIRECTIONS

- Heat oven to 450°F. Grease the bottom and sides of a pie plate. Set aside.
- Line parchment paper on a baking sheet. Place butternut squash and onions on tray, drizzle with olive oil and sprinkle with cinnamon, salt, and pepper. Roast for 30 minutes. Once squash is cooked, remove and dice into cubes, and then set aside.
- In a small skillet, add remaining olive oil along with the garlic. Sauté for 1 minute. Add in the wine and simmer until reduced by half. Set aside.
- In a large bowl, whisk together yogurt, eggs, cornstarch, salt, and black pepper. Add in both cheeses and the wine mixture. Then add slightly cooled butternut squash. Stir to combine and set aside.
- Place one sheet of phyllo dough on a clean work surface, brush with butter and lay over pie plate. Push it down to fit into the bottom and sides of the pie plate. Repeat with the remaining phyllo sheets, rotating them so that there is overhang around the entire pie plate.
- Pour half of the cheese mixture into pan with phyllo, layer the peppers, onion slices, and half of the sausage. Fold phyllo pastry into the middle. Add the remaining cheese mixture on top. Arrange remaining peppers, onion slices and sausage slices on top.
- Bake for 40 minutes or until golden and let it cool for 20 minutes.

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