

Apple & Butternut Squash Crostini



Apples and sweet butternut squash pair with fresh sage and rosemary, floral honey, toasted walnuts, and finishing salt to make a tasty fall-inspired appetizer.

Prep time: 10 minutes

Cook time: 20 minutes

Servings: 4

Ingredients

Crostini

- 1 medium baguette, cut into twelve 1/2" slices
- 4-5 Tbsp. olive oil
- Kosher salt

Ricotta Mixture

- 1 cup whole milk ricotta
- 1 tsp. lemon zest
- 1 Tbsp. fresh parsley, minced

Apple/Squash Mixture

- 1 Tbsp. olive oil
- 3 Tbsp. unsalted butter, divided
- Pinch of red pepper flakes
- 1 cup Envy™ apples, cored and peeled, 1/2" dice (any crunchy, firm apple will work well)
- 1 cup butternut squash, seeded, peeled, 1/2" dice
- 1/2 tsp. fresh rosemary leaves, minced
- 2 fresh sage leaves, whole
- 1/2 tsp. kosher salt
- Several grinds of fresh black pepper
- 1 Tbsp. honey

Toppings

- 1/2 cup toasted walnuts, finely chopped
- Flaky sea salt or other finishing salt (for serving)
- Honey (for serving)

Instructions

- Preheat oven to 375.
- Place bread slices on baking sheet. Brush both sides with olive oil and sprinkle each top with a pinch of salt. Bake 7-8 minutes, turning the sheet halfway through cooking to ensure even browning, or place bread slices in a hot grill pan for a few minutes until nicely browned. Remove from oven and allow to cool before serving.
- In a small bowl, mix ricotta, lemon zest, and parsley; cover and refrigerate until ready to

serve.

- Over medium heat in a skillet, add olive oil, 2 tablespoons butter, and red pepper flakes. Add apples, squash, rosemary, sage leaves, salt, and pepper; stir to combine. Reduce heat to low, and cook 15-20 minutes until squash and apples are fork tender (if the mixture becomes too dry, simply add a few tablespoons of apple cider or water, then allow it to cook down).
- Turn off heat and remove sage leaves. Add 1 tablespoon honey and remaining 1 tablespoon butter. Taste for seasoning and cool to room temperature.
- Prior to serving, toast walnuts in a skillet over low heat for 5-7 minutes. Remove from heat, cool, and chop finely; set aside.
- To serve, spoon a teaspoon of ricotta mixture onto each crostini, top with a teaspoon of apple/squash mixture, and sprinkle with walnuts. Drizzle with honey and a pinch of salt. Serve immediately.