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Merry Xmas Stuffing



Ingredients

1 butternut squash - bottom half peeled and cubed
1 cup cooked chestnuts - chopped
1 cup mixed wild and basmati rice
1 onion - finely diced
1 tsp sage leaves - chopped
2 cups vegetable stock
2 tbsp parmesan cheese - grated
2 tbsp olive oil

Preparation

1. Preheat the oven to 200 degrees C or 392 degrees F.
2. Toss together the squash, chestnuts, onion
3. chopped sage, olive oil and mix well.
4. Roast for 20 minutes or until the edges of the squash start to tinge brown.
5. Alternatively the ingredients can be fried in a large frying pan.
6. Add the rice and stir to coat it.
7. Then place all into a saucepan.
8. After that add the stock and bring it to a simmer.
9. Allow to simmer until the rice is cooked and the stock has been absorbed.\
10. Add the cheese and tip the mixture into a baking dish.
11. The dish can be refrigerated until it is needed.
12. To finish, heat grill to high and cook until the top is browned and turns crisp.
13. Make sure the stuffing is hot through as well.