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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.

