

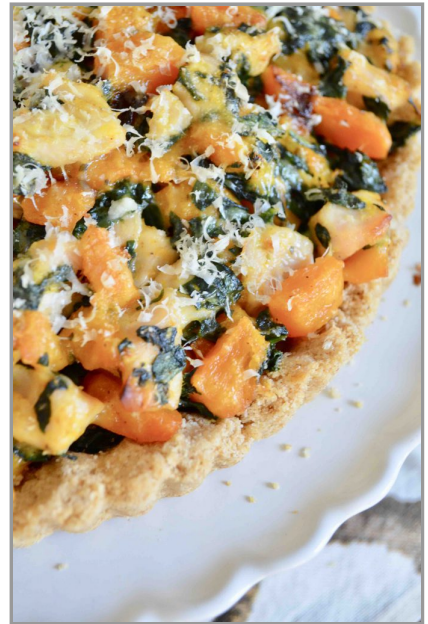
# Butternut Squash and Chicken Fall Pie

Both the crust and the filling can be made ahead of time and added together just before wanting to bake

Author: Maria Provenzano

## Ingredients

- 2 cup roasted butternut squash
- 2 cups cooked chicken cut into small cubes (about two chicken breasts)
- 1 egg, room temperature
- 6 oz fresh spinach
- ¼ teaspoon nutmeg
- 1 teaspoon dried basil
- ½ teaspoon dried oregano
- 1 teaspoon dried tarragon (optional)
- 1 cup freshly grated gruyere
- 2 tablespoons freshly grated parmesan
- Crust:
  - 1¾ cup whole wheat flour
  - ½ teaspoon salt
  - 8 tablespoons cold butter, cut into small cubes
  - about ¼ cup or so cold half and half or whole milk



## Instructions

1. Preheat oven to 400 degrees
2. Place the whole wheat flour, salt, and butter into a food processor
3. Process until the butter is cut in
4. With the mixer running, add in the milk
5. Pour in just enough so that the dough can stay together, you don't want it to be too wet
6. Pour the mixture into a tart dish or pie dish
7. Use your hands to press it into the dish and up the sides
8. If you have too much dough, don't add it all in! You can bake it separately to snack on
9. Bake at 400 degrees for about 25-30 minutes, or until set
10. This can be made ahead of time if needed
11. Preheat the oven to 400 degrees
12. Cut the butternut squash into about ½ inch pieces, and place on a baking sheet lined with aluminum foil, toss with olive oil and salt, and bake until softened, about 30-45 minutes
13. Cut the chicken into about ½ inch cubes, and cook in a skillet over medium heat with some oil and salt until browned and cooked through
14. Allow the chicken and butternut squash to cool a bit and place in a large bowl together
15. In the same skillet that you cooked the chicken in, over medium heat, add in the spinach and a pinch of salt
16. Stir the spinach and cook until wilted
17. Remove from pan and place in a strainer to drain
18. Once the spinach is cooled, use your hands to squeeze out excess liquid from the spinach
19. Place the spinach on a cutting board and cut into small pieces, then add to the chicken and butternut squash mixture
20. Add in the gruyere and dried herbs, and mix in well
21. Crack the egg into a separate bowl, and use a fork to whisk it
22. Mix the egg into the mixture, and mix well so that everything is evenly coated with the egg
23. Pour the mixture into the prepared crust and spread evenly
24. Top with 2 tablespoons (or however much you like) freshly grated parmesan cheese
25. Bake at 400 degrees for about 30-45 minutes, or until the middle has set
26. Allow to cool for at least 10 minutes before serving

