



rustic charmer

The sweetness of squash and dried cherries is the perfect counterpoint to savory sausages.

Slice the squash crosswise for the pretty petal shapes (and you can eat the skin).

sausages with acorn squash and onions

SERVES 4 // ACTIVE TIME: 10 MIN // TOTAL TIME: 30 MIN

- 1 large acorn squash, halved, seeded, and cut into $\frac{1}{2}$ -inch slices
- 1 red onion, cut into $\frac{1}{4}$ -inch wedges
- 3 tablespoons olive oil
- 1 hot or sweet Italian sausage (3/4 pound total)
- $\frac{1}{2}$ cup grated aged Asiago cheese (2 ounces)
- 1 tablespoon chopped fresh sage leaves
- $\frac{1}{4}$ cup dried cherries, chopped

Preheat oven to 475°. On a rimmed baking sheet, toss squash and onion with oil and arrange in an even layer; season with salt and pepper. Add sausages to sheet. Roast until vegetables are just tender, 15 to 18 minutes. Heat broiler. Sprinkle Asiago and sage over vegetables and broil until cheese is browned and bubbling and sausages are cooked through, 3 minutes. Sprinkle with cherries to serve.

per serving: 353 cal, 22 g fat (7 g sat fat), 18 g protein, 23 g carb, 3 g fiber