



GEORGE  
CHIALA'S  
RECIPE  
OF  
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Recipe 126



### Butternut Squash Orzo with Italian Sausage, Feta & Sage

Cooks Note: This simple and delicious autumn recipe works perfectly as a Thanksgiving side dish or as an evening one dish meal. Combining the sweetness of the season's butternut squash with the savory flavors of Italian sausage, feta cheese, shallots and sage, it is simple to make, yet hearty and flavorful.

Bon Appétit  
-George

(photo by Marc-Henri)

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### PREPARATION

- 1 - Cut butternut squash in half and remove seeds. Place face down on baking sheet. Add about 1/4" of water to baking sheet. Bake at 400° for about 25-30 minutes or until squash is softened. Cool then peel away outer skin and slice into bite-sized chunks.
- 2 - While squash is baking, cook orzo according to the package but add chicken bullion to the water for additional flavor. When done, drain and set aside.
- 3 - In a large skillet with a lid, heat olive oil over medium heat. Add sausages and brown gently and slowly. Cook for 5 minutes, turning occasionally to gently brown on all sides.
- 4 - In another small pan, melt butter and add diced shallots. Cook over medium heat until shallots are transparent. Stir in sage.
- 5 - Return drained orzo to the pot it cooked in, add in butter and shallots then lightly toss in cubed butternut squash and feta cheese. Add salt and pepper to taste. Transfer to casserole dish and serve warm. Or refrigerate and reheat in oven prior to serving.

### INGREDIENTS

- 1 butternut squash
- 1 (16oz) box of orzo
- 4 chicken bullion cubes
- 1 tablespoon extra virgin olive oil
- 2 Italian sausage links
- 1/4 cup butter
- 1 large shallot, diced
- 1 teaspoon sage
- 1 cup crumbled feta cheese
- Salt and pepper to taste

### COOK'S NOTE:

This turkey meatloaf recipe is sure to impress. For starters, it's made with ground turkey instead of ground beef, so it's a healthier option than the traditional recipe. Plus, once you slice into this moist dish you'll find another surprise - it's stuffed with cheese, spinach, onions and other delicious extras.

Bon Appétit!  
-George