



**Makes 6 servings**  
**Cook Time: 30 minutes**

**INGREDIENTS:**

1 onion, chopped

2 cups cubed fresh or frozen squash, such as butternut, kabocha, or calabaza

2 cups fresh or frozen Brussels sprouts

1 pear, cored and chopped

¼ teaspoon sea salt

Freshly ground black pepper

1 tablespoon fresh thyme (or 1 teaspoon dried)

1 tablespoon fresh rosemary (or 1 teaspoon dried)

Juice of ½ lemon (about 1 tablespoon)

1 thick slice of crusty bread, toasted and cubed

¼ cup chopped toasted walnuts

¼ cup dried cherries

# One-Pot Squash and Brussels Sprouts Panzanella with Dried Cherries

Your taste buds will dance over these flavors and textures: soft, sweet squash, savory seasonings, crunchy walnuts, tarty-chewy cherries and a bite of crisp, toasted bread to complement the earthy, nourishing Brussels sprouts. A squeeze of lemon to finish gives this dish a touch of acidity for a final layer of flavor.

By Dawn Hutchins

- 1 Place the onion in a large skillet over medium high heat and cook until softened, about 5 minutes. If needed to prevent sticking, add a tablespoon of water to skillet from time to time.
- 2 Add the squash, Brussels sprouts, pear, salt, pepper to taste, and 2 tablespoons of water. Reduce the heat to medium-low, cover, and cook for 10 to 15 minutes, until the vegetables are soft.
- 3 Add the thyme and rosemary, and stir to combine. Add the lemon juice and stir in the toasted bread, walnuts, and dried fruit.
- 4 Serve immediately.