



HOME CHEF

Butternut Squash and Walnut Flatbread

With Ricotta, Pomegranate Glaze, and Bleu Cheese



This dish features a who's who of seasonal flavors: pomegranate, bleu cheese, and walnuts for starters. They all work harmoniously so no one has to fight to be the star of the show. How? The sweet, roasted flavor of butternut squash ties them all together perfectly! It's all served atop a naan flatbread spread with creamy ricotta for an excellent flavor showcase.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MILD



DAYS BEST COOKED BY

DIETARY



LOW CALORIE

NUTRITION

Calories: 571
Carbohydrates: 62g
Fat: 32g
Protein: 16g
Sodium: 423mg
per serving

DRINK PAIRING

Butternut and ricotta love light, low-tannin wines like Pinot Noir. A pomegranate martini or raspberry lambic would be a delicious fruity counterpart.

INGREDIENTS

1 Green Onion
2 Naan Flatbreads
6 oz. Butternut Squash,
Cubed
2 oz. Walnuts
½ tsp. Red Pepper Flakes
1 oz. Pomegranate Molasses
½ oz. Agave Nectar
4 ½ oz. Ricotta Cheese
1 oz. Bleu Cheese

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Medium Pan
Small Bowl

DID YOU KNOW?

Pomegranate molasses is reduced pomegranate juice with a pleasant tartness. Agave syrup is made from the agave plant and is sweeter than sugar. When these ingredients are combined with red pepper flakes, the result is a sweet, tart, and spicy condiment that pairs perfectly with your flatbread.

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Prepare the Ingredients

Preheat oven to 375 degrees. Prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Trim and thinly slice **green onion** on an angle.

Bake the Flatbread

Place **naan flatbreads** on prepared baking sheet, brush with 1 tsp. **olive oil**, and bake 12-14 minutes, or until warm and slightly crispy.

Cook Butternut Squash and Walnuts

Heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **butternut squash** to pan and cook 8-10 minutes, or until squash is easily pierced with a fork and lightly caramelized. Add **walnuts** to pan and cook 2-3 minutes to toast nuts slightly. Season to taste with **salt and pepper** and set aside.

Make the Pepper Pomegranate Glaze

In a small bowl, combine **red pepper flakes** (*Start with ¼ tsp. of red pepper flakes, taste, and add more, if desired*), **pomegranate molasses**, and **agave nectar**. Season with a pinch of salt.

Top the Flatbread

Spread **ricotta cheese** on baked **flatbreads** and season with ½ tsp. **salt** and ¼ tsp. **pepper**. Top with **butternut squash-walnut mixture** and **green onion**. You can serve the flatbread immediately or pop it back in the oven for another 2 minutes to warm through.

Plate the Dish

Garnish **flatbread** with **bleu cheese crumbles** and **pepper-pomegranate glaze**. Cut into wedges and serve.