



NUTRITION *per serving* 92g carbohydrates 41g fat 17g protein 1111mg sodium | vegetarian, soy-free, shellfish-free



Calories
662



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Expert



Spice Level
Not Spicy

IN YOUR BOX

6.45 oz. Flour
2 Yellow Onions
1 Rosemary Sprig
1 oz. Walnut Halves
12 oz. Butternut Squash, Cubed
1.2 oz. Light Brown Sugar
1 oz. Baby Arugula
2 oz. Goat Cheese Crumbles

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
2 Mixing Bowls
Large Oven-Safe Non-Stick Pan

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HOME CHEF

2 SERVINGS SHOWN

Butternut Squash Tarte Tatin

with arugula, walnuts, and goat cheese

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Move oven rack to **top** position
- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Salt refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Be very careful when flipping **tart** out of pan. Use oven mitts or dry towels for both hands to prevent getting burned by hot pan or any of its liquid.
- If your **tart** cools down too much, it may stick to the bottom of the pan. If this happens, gently warm it over medium heat for 1 minute and then flip. If any pieces stick to pan, simply remove them and place them on the tart.

FROM THE CHEF

Use reserved bench flour to dust hands, rolling pin, and work surface to keep dough from sticking.

Did you know...

Tarte tatin is a traditional French dessert that is made with caramelized sugar and apples. Butternut squash is the perfect vehicle to make a delicious savory twist on a classic recipe.



Make the Dough

Set aside $\frac{1}{4}$ cup **flour**. This “bench flour” will be used to prevent sticking when rolling out later. Combine remaining flour, $\frac{1}{4}$ tsp. **salt**, 3 Tbsp. **olive oil**, and 4 Tbsp. **water** in a medium mixing bowl. Mix until a shaggy ball forms, then knead and press with your hands until a firm, smooth dough forms. If dough is a bit crumbly, work in 1 Tbsp. **water** at a time. If dough is sticky, work in 1 Tbsp. bench flour at a time. Place dough on a piece of plastic wrap and wrap tightly. Refrigerate at least 10 minutes.



Bake the Tart

Lightly dust work surface with **bench flour**. Place **dough** on flour and lightly flour top. Using rolling pin or bottle, roll dough into a 12” circle, or same diameter as your pan. Gently place dough on top of **vegetables** in pan. Fold any excess dough over on itself to make the tart circular. Poke five small holes in dough to allow steam to escape. Place pan on top oven rack and bake until dough is golden brown and crisp, 13-15 minutes. Allow to rest 2 minutes.



Prepare Ingredients and Toast Walnuts

Halve and peel **onions**. Slice into thin strips. Stem **rosemary** and mince. Place a large oven-safe non-stick pan over medium heat. Add **walnuts** to hot pan and toast, stirring frequently, until lightly browned, 3-4 minutes. Remove from pan, set aside, and wipe pan clean.



Flip the Tart

Before flipping, make sure to protect both your hands with oven mitts or dry dish towels. Place a large plate upside down over pan with **tart**. Hold pan handle with one protected hand and place your other protected hand firmly on plate’s bottom. Quickly and deliberately, flip pan so plate is on bottom. Give tart gentle shake and remove from pan.



Cook the Vegetables

Return pan to high heat. Add 1 Tbsp. **olive oil** and **onions** to hot pan. Cook 3 minutes. Reduce heat to medium and cook, stirring often, until onions are lightly caramelized, 4 minutes. Add **butternut squash** and cook, stirring often, until it begins to get tender, 5 minutes. Add **brown sugar**, **rosemary**, $\frac{1}{2}$ tsp. **salt**, and $\frac{1}{4}$ cup **water**. Increase heat to high, bring to a boil, and boil until liquid begins to look like a light syrup, 1-2 minutes. Remove from burner and push vegetables into center, making a $\frac{1}{2}$ ” barrier around edge.



Plate the Dish

Place **arugula**, **walnuts**, **goat cheese**, $\frac{1}{4}$ tsp. **olive oil**, and a pinch of **salt and pepper** into a medium mixing bowl. Toss gently to combine. Top **tarte tatin** with **arugula salad** and serve.