

# Squash Crescent Rolls

*Pair with 2020 Cabernet Franc*



LEVEL: EASY

SERVINGS: 4

PREHEAT OVEN: 400°F

COOKING TIME: 15 MIN

## INGREDIENTS

1 Butternut Squash, peeled and cubed

1 tsp Dried Tarragon

1 tsp Dried Thyme

1/2 tsp of Salt

1/8 tsp of Black Pepper

Oil (*Olive Oil, Avocado, Safflower*)

1/2 Onion, chopped

1/2 cup Pesto

1 can Crescent Rolls

1/2 cup Romano Cheese, shredded

## DIRECTIONS

1. Mix butternut squash in a bowl with preferred oil, dried tarragon, dried thyme, and 1/8 tsp of pepper, and 1/2 tsp of salt. Place on a baking pan or roasting pan covered in parchment (less clean up!). Pop in the oven for 20-30 minutes till tender. Once done, cool for 10 minutes.
2. In a saute pan, heat on low-medium your preferred oil. After a minute or so, put your chopped onions in with a couple pinches of salt. Cook the onions until softened and a little brown...caramelized. Set aside.
3. Open the crescent rolls can. Separate and lay out on a cutting board.
4. Now it's time to assemble each of the rolls by spreading pesto, then adding onions, and next butternut squash.
5. Fold the dough over each other, covering most of the filling. Then top with cheese.
6. Bake for 10-15 minutes or until golden brown.