# LOADED HONEYNUT SQUASH WITH WILD MUSHROOM GRAVY

- 5 Honeynut squash seeds, reserved
- Olive oil, as needed
- Kosher salt, to taste
- Freshly ground black pepper, as needed
- 2 lbs Wild mushrooms, sliced
- 1 Shallot, minced
- 2 cloves Garlic, minced
- 1 Tbsp Butter
- 1 quart Knorr® Professional Brown Gravy 6.83 ounces pack of 6 , prepared
- 2 Tbsp Maille Old Style Mustard Jar
- 2 1/2 cups Farro, cooked
- 2 cups Gruyere cheese, shredded
- 1/2 cup Chives, fine sliced
- Wild Mushroom Gravy, prepared
- Roasted squash seeds, to taste

**PREPARE THE HONEYNUT SQUASHES**

1. Cut the honeynut squashes in half, lengthwise. Season with olive oil, salt and pepper.
2. Roast, cut side down, in a 400°F oven until the squash skins are golden brown and squash is fork tender, about 25 minutes.
3. Toss the squash seeds with olive oil, salt and pepper.
4. Roast on a parchment lined sheet pan for about 8-10 minutes until golden brown. Set aside.

**PREPARE THE WILD MUSHROOM GRAVY**

5. Meanwhile, sauté the wild mushrooms, large shallot and garlic cloves in butter over high heat.
6. Add to the prepared Knorr Brown Gravy.
7. Stir in the Maille Old Style mustard and season to taste.

**FINISH THE DISH**

8. Using a fork, mash the inside of each squash. Add 1/4 cup farro to each squash half, then season to taste.
9. Top each with Gruyere cheese, then return to the oven until the cheese is melted.

10. To serve, top each squash half with 1/2cup of the Wild Mushroom Gravy.
11. Garnish with chives and roasted squash seeds.

**ADDITIONAL INFORMATION**

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| **Ingredients** | • 2 Tbsp Maille Old Style Mustard Jar, • Olive oil as needed, 1 quart Knorr® Professional Brown Gravy 6.83 ounces pack of 6 , prepared, 1 Shallot, minced, 1 Tbsp Butter, 1/2 cup Chives, fine sliced, 2 1/2 cups Farro, cooked, 2 cloves Garlic, minced, 2 cups Gruyere cheese, shredded, 2 lbs Wild mushrooms, sliced, 5 Honeynut squash seeds, reserved, Freshly ground black pepper, as needed, Kosher salt To Taste, Roasted squash seeds, to taste, Wild Mushroom Gravy, prepared |
| **Course** | Starters |
| **Cuisine** | American, Seasonal Fall, Seasonal Winter |