

## **Butternut Squash and Yukon Gold Potato Gratin**

Gratins tend to be very rich and heavy, but here, I alternate slices of squash and potatoes. Rather than use cream, I chose low fat milk, lots of fresh herbs, and grated Parmesan cheese. The result is a creamy, comforting dish that uses half the fat of a normal gratin.

*Serves 4 to 6*

1 1/2 tablespoon olive oil, or butter cut into small cubes  
1 1/2 pounds Yukon Gold potatoes, peeled and thinly sliced  
1 1/2 pounds butternut squash, peeled, deseeded, and thinly sliced  
Salt and freshly ground black pepper  
2 tablespoons flour  
1/2 cup finely chopped scallions, white and green sections  
1 1/2 cups low fat or no fat milk  
1 cup grated Parmesan cheese

Preheat the oven to 400 degrees.

Grease the bottom of a gratin dish or ovenproof skillet or shallow casserole (my gratin dish is 14" long by 10" wide by 2" deep) with a teaspoon of the oil or butter. Using half the potatoes and squash, alternate slices of squash and the potatoes forming a solid bottom layer of the vegetables. Sprinkle with half the flour, half the scallions, and a generous dusting of salt and pepper. Drizzle with half the remaining oil or butter. Repeat with the remaining ingredients. Pour the milk on top, making sure to moisten the flour on top of the vegetables. The dish can be covered and refrigerated for several hours until ready to bake.

Place the dish on the middle shelf of the preheated oven and bake for 30 minutes. Loosely cover the dish with aluminum foil and bake another 20 minutes. Remove the foil, raise the temperature back up to 400 degrees, and evenly sprinkle the cheese over the top. Bake another 10 to 15 minutes, or until the potatoes and squash are tender and the milk has been absorbed and the cheese is melted. Serve hot.