



Butternut Squash & Spinach Pie

by **Clinton Kelly**



This savory pie delivers all the fall feels – nutty squash, tangy cheese, and a hint of lemon – making it a stunning vegetarian main or a standout Thanksgiving side.

Prep Time:
20 Minutes

Cook Time
35 Minutes

Serves:
4-6 Servings

Level:
intermediate

Ingredients

- 1 medium butternut squash, diced
- 3 Tbsp olive oil
- ½ tsp ground nutmeg
- 1 Tbsp butter
- 10 oz baby spinach
- Zest of 1 lemon
- 6 oz mild blue cheese (or Gruyère), crumbled
- 2 Tbsp heavy cream
- Salt & pepper
- 1 sheet pie crust or puff pastry (for lid)
- 1 egg, beaten

Instructions

Step 1

Preheat oven to 400°F. Toss diced squash with olive oil, nutmeg, salt, and pepper; roast 25–30 minutes until tender.

Step 2

Sauté spinach in butter with a pinch of salt until wilted; add lemon zest.

Step 3

Combine roasted squash, spinach, blue cheese, and cream in a bowl. Season to taste.

Step 4

Place filling in a pie dish; cover with pie crust or puff pastry. Crimp edges and cut a small slit for steam.

Step 5

Brush with beaten egg and bake 30–35 minutes until golden. Let rest before slicing.