

RECIPE: ROASTED BUTTERNUT SQUASH, RICOTTA AND SPINACH POT PIE

BAKING

Unbleached flour, 11.16 oz. (Pie Crust)

Sugar, 0.15 oz. (Pie Crust)

CHEESE

Mozzarella cheese or parmesan cheese (shredded), 2 oz. (Pie filling)

Ricotta cheese, 8.79 oz. (Pie filling)

CONDIMENTS & OIL

Canola oil, 4 fl. oz. (Pie Crust)

Olive oil, 1 fl. oz. (Pie filling)

DAIRY

Butter, 1 oz. (Pie filling)

Heavy cream, 2 oz. (Pie filling)

Butter, 2 tbsp (Pie Crust)

SPICES & SEASONINGS

Salt, 0.05 oz. (Pie Crust) and 0.11 oz. (Pie filling)

Black pepper, 0.02 oz. (Pie filling)

Dried basil, 1 pinch (Pie filling)

Dried oregano, 1 pinch (Pie filling)

VEGETABLES

Onion, 0.71 oz. (Pie filling)

Shallot, 0.71 oz. (Pie filling)

Spinach, 1 handful (Pie filling)

Butternut squash (raw), 32-48 oz. (Pie filling)

Cherry tomato, 5.32 oz. (Pie filling)

Fresh basil, 0.09 oz. (Pie filling)

Red/yukon potato (small), 2 (Pie filling)

Parsley, 1 tbsp (Pie filling)

WINE

White wine (dry), 4 fl. oz. (Pie filling)

MISCELLANEOUS

Water, 8 tbsp. (Pie Crust)

Frozen edamame seeds/soybeans, 0.5 cup (Pie filling)

Salt/Pepper to taste, (Pie filling)