

Squash-Stuffed Cannelloni with Roasted-Shallot Sauce and Hazelnuts

from **CookingLight**

Prepare the creamy filling up to a day in advance. For a vegetarian version, use vegetable broth in place of chicken broth, and sauté the shallots and garlic in oil, omitting the bacon.



Photography: Karry Hosford

FILLING:

10 cup (1/2-inch) cubed butternut squash (about 4 pounds)
1/4 cup chopped shallots
2 tablespoons chopped fresh sage
Cooking spray
1 tablespoon butter, melted
1/2 cup fat-free sour cream
1/4 cup half-and-half
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

SAUCE:

3 slices applewood smoked bacon, chopped
1/2 pound shallots, peeled and halved
2 garlic cloves, crushed
1/2 cup dry white wine
1 (14-ounce) can fat-free, less-sodium chicken broth
2 tablespoons half-and-half
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

REMAINING INGREDIENTS:

16 cooked lasagna noodles
3/4 cup (3 ounces) shredded fontina cheese
1/4 cup chopped blanched hazelnuts, toasted

Preheat oven to 400°.

To prepare filling, combine first 3 ingredients on a jelly roll pan coated with cooking spray. Drizzle with butter; toss to coat. Bake at 400° for 25 minutes or until lightly browned, stirring occasionally. Place squash mixture in a large bowl; mash with a potato masher. Stir in sour cream, 1/4 cup half-and-half, 1/4 teaspoon salt, and 1/4 teaspoon pepper.

To prepare sauce, cook bacon in a Dutch oven over medium-high heat until crisp. Remove bacon from pan, reserving 2 teaspoons drippings in pan; set bacon aside. Add 1/2 pound shallots and garlic to drippings in pan; sauté 5 minutes or until browned. Bake at 400° for 25 minutes, stirring occasionally. Place pan on stovetop over medium-high heat. Add wine, scraping pan to loosen browned bits. Add broth; bring to a boil. Reduce heat; simmer 5 minutes. Remove from heat; stir in 2 tablespoons half-and-half, 1/4 teaspoon salt, and 1/4 teaspoon pepper.

Spread 1/4 cup filling over each noodle, leaving a 1/2-inch border on each short end. Beginning with a short end, roll up noodles jelly-roll fashion. Place rolls, seam sides down, in a 13 x 9-inch baking pan coated with cooking spray. Pour sauce over noodles; sprinkle evenly with cheese. Bake at 400° for 25 minutes or until cheese is golden. Sprinkle with bacon and hazelnuts.

Yield: 8 servings (serving size: 2 cannelloni)

CALORIES 349 (29% from fat); FAT 11.4g (sat 5g,mono 4.5g,poly 1g); PROTEIN 12.2g;
CHOLESTEROL 26mg; CALCIUM 206mg; SODIUM 414mg; FIBER 7.8g; IRON 3mg;
CARBOHYDRATE 51.8g

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