

# GRILLED MAPLE SALMON & SMASHED BUTTERNUT SQUASH

Makes 1 quart



Kansas City

This grilled salmon dinner for two features some of fall's signature flavors – including maple syrup, buttery squash, and cinnamon. A sure-fire smash hit. MAKES 2 Servings.

## INGREDIENTS

### For The Salmon

- 2 wild salmon filets, 4 ounces, skin on
- 8 tablespoons maple syrup
- Oil spray, as needed
- Salt and pepper, to taste

### For The Butternut Squash

- 1 butternut squash, cut in half and de-seeded
- 1 tablespoon olive oil
- 1 teaspoon cinnamon
- 1 tablespoon maple syrup
- 2 tablespoons sage
- 2 tablespoons butter
- Salt and pepper, to taste

### For The Brussels Sprouts

- 2 cups brussels sprouts, cut into quarters
- ½ cup mushrooms, sliced
- 2 teaspoons garlic, minced
- 2 teaspoons olive oil
- 2 tablespoons dry white wine
- 2 tablespoons water
- Salt and pepper, to taste

## GARNISH

- Toasted almonds
- Maple syrup drizzle
- Fried sage leaves

## METHOD OF PREPARATION

1. Pre-heat charcoal or gas grill. Preheat oven to 375 degrees F.
2. Season butternut squash with oil, salt, and pepper. Place on parchment-lined baking sheet cut side down, then bake until soft and tender.
3. In a large sauté pan on high heat, add oil, and sauté sprouts for 5 minutes.
4. Add mushrooms and garlic to pan, and sauté for 4 minutes. Deglaze pan with wine and water.
5. Season to taste and set aside.
6. To finish smashed butternut squash, remove the edible meat of the squash. Put in a bowl, smash well, then mix in the rest of the ingredients. Discard skin. Season to taste and reserve warm on the side.
7. Season salmon with oil spray, salt, and pepper. Place on grill skin side down, then close lid.
8. As it's grilling, brush salmon with maple syrup 4 times.
9. Once salmon is done, remove from grill.
10. Plating: Place the butternut-brussels sprouts smash.

*Enjoy!*



## CHEF NOTES

Have extra apples hanging around? Chopped apples will add an extra pop of crunch – and they'd make a great garnish for this dish.

Bon Appétit!

— Chef Kyle Williams

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