



# Butternut Croquettes with Spicy Maple Mustard and OLA Savor Drizzle

## INGREDIENTS

- 1 medium Butternut Squash, cut into 1-inch cubes
- 4 tbsp Olive Oil, divided
- 1 medium Onion, quartered
- 2 Garlic cloves, minced
- 3/4 cup Panko Breadcrumbs
- 1/4 cup Unbleached Flour
- 1 tbsp Smoked Paprika
- 1 tbsp Curry Powder
- 2 tsp ground Star Anise
- salt and pepper to taste

For the Spicy Maple Mustard:

- 1 cup Dijon Mustard
  - 2 tbsp Maple Syrup
  - 2-3 tsp Sriracha or to taste
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- 1 bottle of **Flower Farma's OLA Savor**

Serves 8

## DIRECTIONS

### Make Croquettes

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Toss the butternut squash cubes with 1 tablespoon of olive oil and arrange them in an even layer on baking sheet. Bake until pierceable with a fork, but still pretty firm, 15-20 minutes. Remove from oven and allow to cool for a few minutes.

Place the butternut squash into food processor bowl with the onion, garlic, panko, flour, smoked paprika, curry, star anise, salt and pepper. Pulse until ingredients are well blended, stopping to scrape down sides of bowl as needed. Mixture should contain some chunks.

Roll mixture into balls and then press down slightly to form cakes.

*If desired, recipe can be prepared to this point and refrigerated for up to 2 days, until just before ready to serve.*

Coat a large nonstick skillet with remaining olive oil and place over medium heat. Working in batches if needed, arrange croquettes in an even layer in skillet. Cook until browned on bottoms, about 4 minutes. Flip and cook until browned on opposite sides, about 4 minutes more. Croquettes can be held in a warm oven. Remove from heat and sprinkle with salt, if desired.

### Make Spicy Maple Mustard

Stir all ingredients together in small bowl.

*Can be made ahead and refrigerated for up to 4 days.*

### To Serve

Ladle 1 tbsp servings of mustard onto 8 appetizer plates.

Place 2 croquettes on top of mustard. Drizzle with **OLA Savor**.