Greek Squash or Pumpkin in Phyllo Casserole

INGREDIENTS

- 2 large squash (butternut or kabocha are nice) or 1 medium pumpkin, cut in half and seeds re-moved. Can substitute yams or sweet potatoes (4 large or 8 smaller with skins)
- 2 leeks, cleaned and sliced into rings or 2 small yellow onions, peeled, halved and diced
- 6 cloves garlic, minced
- 4 tablespoons olive oil
- 2 tablespoons maple syrup
- 1 tablespoon salt
- 1 tablespoon pepper
- 4 eggs, beaten
- 12 ounces feta cheese, crumbled
- 1 package phyllo dough

DIRECTIONS

1. Bake squash at 375 degrees face down in 1/2 inch water in a deep baking pan until very soft. Remove from the oven and cool, and then remove the squash meat into a bowl and mash. Alternatively, peel, dice and boil until very soft (about 20 minutes).

2. In a large skillet, sauté the leeks (or onions) and garlic in 2 tablespoons olive oil over medium heat until soft—about 3 minutes.

3. Add the leeks and garlic to the mashed squash, add the eggs and feta cheese.

4. Season with salt, pepper, add the maple syrup and combine evenly.

5. In an oiled 8 x 10 inch baking pan, lay one or two sheets of phyllo to fit the pan, brush with olive oil, add another one or two sheets of phyllo. Then cover with half the squash mixture. Layer with one or two sheets of phyllo, brush the top sheet with olive oil, and layer with yet another one or two sheets of phyllo. Spread the rest of the squash mixture over these layers and top with a final two sheets of phyllo.

6. Poke several holes through the top layer of phyllo (I find that a small paring knife works well for this) and brush with olive oil. Bake at 375 for 35 to 40 minutes until the casserole is firm and nicely browned.

Serves 8-10

Alternate Filling: Substitute 1 1/2 # spinach for squash, chopped and cooked down for 2-3 minutes.