

## Baby Squash with Pancetta, Fennel Seed, and Roasted Tomato Stuffing

*Recipes created by Chef Nathan Read of Oregon to pair with Vireton.*

- Roast patty pan squash until soft at 350 degrees with a light coating of olive oil, salt and pepper.
- When done, let cool and then hollow out the inside of the squash, saving the insides.
- For the stuffing, render pancetta in olive oil, and drain off the excess fat.
- Roast tomatoes in oven at 350 degrees for about 30 minutes.
- When tomatoes are done let cool, and remove some of the liquid.
- Combine the roasted tomatoes, squash, toasted and ground fennel seed, pancetta, bread crumbs, pecorino toscano cheese, salt and pepper together in mixing bowl.
- Season the stuffing with fresh parsley, chives, rosemary and thyme.
- Place stuffing into the hollowed out squash and reheat.
- Finish with extra virgin olive oil.