

## Autumn Blini with Butternut Squash and Feta

Servings: 1

### INGREDIENTS

- 1 oz kalamata olives
- 1 oz Monarch® garlic sauce
- 2 sl Glenview Farms® horseradish & chive white cheddar cheese
- 2 T parsley
- ½ lb butternut squash
- 2 oz Monarch sweet pancake mix
- 1 oz feta cheese
- ½ T extra virgin olive oil
- ½ T tarragon
- 2 oz 2% milk

### PREPARATION

Prepare sweet pancake mix with milk, fine dice butternut squash and fresh tarragon season with salt and pepper. Drop teaspoons size batter on griddle.

In a separate bowl, prepare topping by fine chopping olives, fresh parsley olive oil, fine dice horseradish and chive cheese and crumbled feta. Top mini blini with cheese mixture. Serve at room temperature.

