



ROASTED KOBOCHA SQUASH

Recipe by Nicola Zanghi

This unique squash has a combination of flavors reminiscent of sweet potatoes and chestnuts. Cut the kabocha squash into wedges, scoop out the seeds, sprinkle with cinnamon, cardamom, black pepper, a little bit of sea salt, and just a squeeze of an orange. Dab with unsalted butter. Bake this up in a 375° oven for about 40 minutes. This can be made the morning of or two days in advance and simply reheated.



Ingredients

1 juice of small orange
1/2 stick unsalted butter, cut into 10 slices
2 kabocha squash
ground cinnamon
ground cardamom
fresh black pepper
sea salt

Directions

Preheat oven 350°
Cut each squash into 8 wedges, place on an oven proof tray or casserole. Squeeze juice onto wedges, place butter slices on each, dust lightly with spices, some twists of the pepper, sprinkle salt. Drape with aluminum foil, place in oven for 35-45 minutes.

Note, the dish can be prepared up to two days in advance - but undercook by 10 minutes; finish cooking prior to dinner.

Vegan Option

This dish can be made vegan with plant butter or a good olive oil.

Serves 4-6