

Roasted Squash with Lemon-Tahini Sauce

Serves 6



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 1 small kabocha squash, scrubbed, cut into 1-inch wedges, seeded
- 1-pound delicata squash, scrubbed, cut into 1-inch wedges, seeded
- 7 tablespoons extra virgin olive oil
- 1 teaspoon ground cumin
- 4 scallions, cut into 2 inch pieces
- 2 tablespoons lemon juice
- 1 tablespoon tahini
- Salt and pepper to taste

Directions

1. Preheat oven to 425°F. Place squash on baking sheet and toss with 3 tablespoons olive oil and cumin. Sprinkle with salt and pepper. Roast for 15 minutes.
2. Toss scallions with 1 tablespoon olive oil, then scatter oven squash and continue to roast until squash is tender but not mushy, about 15 minutes.
3. Meanwhile, whisk lemon juice, tahini, and 1 tablespoon water in a small bowl to blend. Gradually whisk in remaining 3 tablespoons oil. Season to taste with salt and pepper.
4. Transfer squash to a platter. Drizzle with tahini sauce.

Notes

Tip: you can replace the kabocha with a large acorn squash.

Recipe from Cooking Well Berkeley class: Fall & Winter Seasonal Veggies, Fall 2014