

# Salt and Serenity

## Crusted Acorn Squash

The inspiration for this recipe comes from Yotam Ottolenghi's wonderful book "*Plenty*". He prepared it with pumpkin and served it with a sour cream and dill sauce. I opted for acorn squash and omitted the sour cream topping, as I thought that the sour cream would make the crust soggy.

1 large acorn squash, washed and left unpeeled  
1/2 cup grated Parmesan  
4 tablespoons breadcrumbs (Panko would be ideal)  
6 tablespoons finely chopped parsley  
2 1/2 teaspoons finely chopped thyme  
Grated zest of 1 large lemon  
2 cloves garlic, finely minced  
Salt and freshly ground black pepper  
1/4-cup olive oil

1. Preheat the oven to 375°F. Cut the squash 3/8-inch-thick slices and lay them flat, cut-side down, on a baking sheet that has been lined with parchment paper.
2. Mix together in a small bowl the Parmesan, breadcrumbs, parsley, thyme, the lemon zest, the garlic, a tiny amount of salt (remember, the Parmesan is salty) and some pepper.
3. Brush the pumpkin generously with olive oil and sprinkle with the crust mix, making sure the slices are covered with a nice, thick coating. Gently pat the mix down a little.
4. Place the pan in the oven and roast for about 30-40 minutes, or until the squash is tender: stick a little knife in one slice to make sure it has softened and is cooked through. If the topping starts to darken too much during cooking, cover loosely with foil