

Salt and Serenity

Smoked Paprika Roasted Squash

Serves 2-3 as a side dish.

- 1 medium butternut squash (about 2 pounds)
- $\frac{3}{4}$ teaspoon sweet or hot smoked paprika
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- 1 teaspoon kosher salt
- 2 tablespoons olive oil
- 1 small chipotle chile in adobo, seeded and finely chopped
- $\frac{1}{3}$ cup mayonnaise (regular or light, not fat free)
- $\frac{1}{3}$ cup pomegranate seeds for garnish, optional

1. Preheat oven to 400°F. Slice top and bottom off squash. To make peeling more manageable, I like to cut the squash into 2 pieces, where the bulb meets the neck.
2. Peel squash and then slice the neck portion into $\frac{1}{4}$ inch thick slices. Cut bulb section into $\frac{1}{4}$ inch thick circles and use a small paring knife to cut away center section of seeds.
3. Line 2 large baking sheets with parchment paper. Set aside. Place squash circles in large mixing bowl. Add smoked paprika, pepper, salt and olive oil. Using your hands, mix spices and oil so that the squash slices are evenly coated. Spread squash out on baking sheets in a single layer.
4. Bake squash for 20 minutes. Reverse position of trays and bake for a further 20-30 minutes until golden brown and crispy.
5. While squash is roasting, mix chipotle and mayo.
6. Arrange roasted squash on serving platter. Scatter pomegranate seeds over squash if using. Serve squash with chipotle mayo on side for dipping.