

Roasted Squash Wedges with Pomegranate, Chermoula and Tahini

Serves 4-6

Recipe slightly adapted from October 2017 issue of *delicious* magazine.

For Roasted Squash:

2 medium Buttercup, Acorn or Sweet Dumpling squash (each weighing about 2 pounds)

1 large red onion

1½ teaspoons ground cumin

1½ teaspoons ground coriander

1½ teaspoons sweet smoked paprika

½ teaspoon red pepper flakes

½ teaspoon kosher salt

½ teaspoon sumac

2 tablespoons olive oil

For Chermoula Sauce:

1 cup loosely packed cilantro leaves

½ cup loosely packed Italian parsley leaves

½ cup loosely packed mint leaves

2 teaspoons freshly grated ginger

3 Tablespoons extra virgin olive oil

1 Tablespoon fresh lemon juice

1 Tablespoon fresh lime juice

1 teaspoon honey

1 teaspoon ground cumin

1 teaspoon ground coriander

1 jalapeno, seeds and ribs removed

For Tahini Dressing:

1 large clove garlic, grated on microplane

2 Tablespoons extra virgin olive oil

1 Tablespoon tahini paste

1 Tablespoon fresh lemon juice

1 Tablespoon plain yogurt

1-2 tablespoons hot water

For Garnish:

½ cup pomegranate seeds

¼ cup toasted pumpkin seeds

3 ounces feta, goat cheese or ricotta salata cheese (optional)

Cilantro and Mint leaves

1. Preheat oven to 425°F. Wash squash. No need to peel. Cut squash in half and scoop out seeds. Cut squash into 2-inch wide wedges. Peel onion, keeping hairy root end on the onion. (It will keep the wedges together). Cut onion into 1-inch wide wedges. Place squash and onion wedges in large mixing bowl. Add all the spices and olive oil and using your hands, mix until everything is well coated. Spread squash and onion out into a single layer on a parchment lined baking sheet. Roast for 20 minutes. Turn wedges over and roast for a further 15-20 minutes until squash is tender and slightly charred.
2. While squash and onions are roasting, place all the ingredients for the Charmoula sauce into the blender and whizz until smooth. Pour into a small bowl.
3. In a medium sized mixing bowl, mix all the ingredients for the tahini sauce. Add additional hot water to as needed. You want the sauce to be thin so that you can drizzle it over the squash.
4. Arrange squash and onions on serving platter. Scatter pomegranate, pumpkin seeds, and cheese over the top of the vegetables. Drizzle a little bit of the Charmoula sauce and tahini dressing over the top. Garnish with herb leaves. Serve extra sauce and dressing on the side.

Make ahead: The Charmoula sauce and tahini dressing can be prepared a day in advance and refrigerated. The squash and onion can be served hot or at room temperature. They will hold nicely at room temperature for about 2 hours.

