

Roasted Butternut Squash with Tahini

This recipe is adapted from a new cookbook called *Jerusalem* by two of my favorite cookbook authors, Yotam Ottolenghi and Sami Tamimi. I've written about them in the newsletter before, but if you haven't checked out their delicious middle eastern influenced, vegetable-centric recipes, you're missing out. This recipe brings those great middle eastern flavors to a New England fall classic, the roasted butternut squash. It might be a bit too out there for Thanksgiving traditionalists, but it makes a great main dish when paired with rice and lentils for a vegetarian meal. Za'atar can be found in most middle eastern groceries (there's a great one in Roslindale Square) and tahini is widely available in natural food stores and many grocery stores. If you can't find za'atar, you can make your own by combining equal parts toasted sesame seeds, dried oregano, thyme and sumac. It's not essential for this dish, but it adds some great depth—*Simca*

Ingredients

1 large butternut squash, cut into small wedges
2 red onions, cut into rough wedges
3 tbsp olive oil
3 1/2 tbsp tahini
1 1/2 tbsp lemon juice
3 tbsp water
1 clove garlic
3 tbsp pine nuts
1 tbsp za'atar
1 tbsp parsley, coarsely chopped
salt and pepper to taste

Preparation

Preheat the oven to 475. Toss the squash and onion with 3 tbsp olive oil and some salt and freshly ground pepper. Spread on a baking sheet with the squash skin side down and roast 30-40 minutes until the vegetables are cooked through and lightly browned. Remove from the oven and let cool.

Make the sauce by combining the tahini, lemon juice, water, garlic and a little salt in a small bowl. Whisk to combine. The sauce should be the consistency of honey. Add more water or tahini to reach desired consistency and flavor.

Lightly toast the pine nuts. Transfer the squash and onions to a platter, drizzle with tahini and add pine nuts. Sprinkle with za'atar and parsley.