

Roasted Butternut Squash with Tahini and Almond Feta



Source: Cook's Illustrated, Better Vegan
Category: Vegan Entrees & Sides
Prep Time: 15 min Cook time: 55 min Total Time: 1 hr 10 min
Serves 4-6

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Ingredients:

Squash

1 large (2 1/2- to 3-pound) butternut squash
1 1/2 - 2 Tbsp. avocado or coconut oil, melted
1/2 tsp. pink Himalayan salt
1/2 tsp. pepper

Topping

1 Tbsp. tahini
2 Tbsp. extra-virgin olive oil plus more, if needed
1 1/2 tsp. lemon juice
1 tsp. maple syrup
2 Tbsp. filtered water plus more, if needed (optional)
Pinch pink Himalayan salt
1 ounce [Baked Almond Feta](#), finely crumbled (1/4 cup)
1/4 cup walnuts, toasted and chopped fine
2 Tbsp. chopped fresh parsley

Recipe Link:

<https://www.betterveganrecipes.com/roasted-butternut-squash-with-tahin>

Instructions:

1. Prepare the ingredients.
2. For the squash: Adjust oven rack to lowest position and heat oven to 425 degrees. Using sharp vegetable peeler or chef's knife, remove skin and fibrous threads from squash just below skin (peel until squash is completely orange with no white flesh remaining, roughly 1/8 inch deep). Halve squash lengthwise and scrape out seeds. Place squash, cut side down, on cutting board and slice crosswise 1/2 inch thick.
3. Toss squash with oil, salt, and pepper until evenly coated. Arrange squash on rimmed baking sheet in single layer. Roast squash until side touching sheet toward back of oven is well browned, 20 to 25 minutes, checking after about 10-15 minutes to make sure the squash is not too browned*. Rotate sheet and continue to bake until side touching sheet toward back of oven is well browned, 5 to 7 minutes. Remove squash from oven and use metal spatula to flip each piece. Continue to roast until squash is very tender and side touching sheet is browned, 8 to 12 minutes longer.

4. For the topping: While squash roasts, whisk tahini, oil, lemon juice, maple syrup, water, if using, and salt together in small bowl. You can add a bit more oil or water until the desired consistency is achieved.
5. Transfer squash to large serving platter. Drizzle tahini mixture evenly over squash. Sprinkle with almond feta, walnuts, and parsley and serve.

Notes:

For the best texture it's important to remove the fibrous flesh just below the squash's skin.

*Because everyone's oven is different, it is recommended to check the squash after the first 10-15 minutes of roasting to make sure it is not too brown. Adjust timing according to your oven. The squash should be nicely caramelized and browned, but not charred.

Equipment needed:

Baking sheet

Serving suggestion:

Serve on its own warm or at room temperature as a main dish or an appetizer.