

Recipe

ROASTED DELICATA SQUASH WITH FIGS, ARUGULA, AND TAHINI DRIZZLE

Makes 4 Servings

THE GOODS:

SQUASH SALAD

- 2 lbs delicata squash
- 1/2 small red onion, halved and thinly sliced
- 2 Tbsp olive oil
- Fine sea salt and freshly ground black pepper
- 4 cups baby arugula
- 4 large, ripe fresh figs, trimmed and quartered
- 2 tsp toasted sesame seeds
- 1 Tbsp chopped fresh flat-leaf parsley

TAHINI DRESSING

- 1/4 cup tahini
- 1/4 cup fresh lemon juice
- 2 Tbsp extra-virgin olive oil 1/4 tsp fine sea salt
- pinch of black pepper

THE METHOD:

1. To make the tahini dressing, in a small bowl whisk together the tahini, lemon juice, olive oil, salt, and pepper. Thin with 2 tablespoons water, or enough to make a pourable consistency. Set aside.
2. Preheat the oven to 425°F. Slice the squash into 1/2-inch rounds; use a spoon to scoop out the seeds. Transfer the squash rings to one side of a large-rimmed baking sheet, placing the sliced onion on the other side. Drizzle the squash and onion with the olive oil and season with salt and pepper. Toss gently to coat evenly, then spread into an even layer (again, keeping them separate).
3. Roast, stirring the onions once or twice, until the onions and squash are browned and tender, about 15 minutes for the onions and about 25 minutes for the squash. (When the onions are ready, transfer to a plate and continue roasting the squash.) When the squash is ready, set aside on the pan to cool slightly.
4. Spread the arugula on a serving platter. Arrange the roasted squash and onions on top in an even layer. Drizzle with some of the tahini dressing. Arrange the figs on top. Garnish with the sesame seeds and parsley and serve.

Tip: If using other winter squashes, be sure to peel them, scoop out the seeds, and cut into 1/2-inch-thick slices. Adjust the cooking time as needed.

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