



JERNEJ KITCHEN

ROASTED SQUASH

Simply roasted squash makes a lovely side dish, or can be a delicious base for a creamy squash soup, a delicate risotto, pasta or even in a sandwich.

SERVES	6	PEOPLE
PREPARATION:	5	MINUTES
BAKE:	60	MINUTES

ROASTED SQUASH

1 hokkaido or butternut squash
1 whole head garlic, large
handful of sage
3 tbsp olive oil

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
large baking tray

PREHEAT YOUR OVEN

Preheat your oven to 190°C / 375 °F. Line a baking tray with parchment paper.

CUT THE SQUASH

Clean the squash and remove the seeds with spoon. Cut the squash lengthwise into quarters and then cut the quarters in half lengthwise to get 3 cm / 1.2 inch thick slices.

BAKE

Arrange the squash slices all over the baking tray. Cut the garlic head on half and add to the tray. Drizzle with olive oil and season with a pinch of sea salt and black pepper. Sprinkle with sage leaves and bake for about 1 hour or until the skin of the squash is soft and nice.

SERVE

Enjoy roasted squash as a side dish on Sunday lunch, as a midweek snack or use as a component in colourful salad, delicate risotto or pasta or in a creamy soup.