

# PICKLED BUTTERNUT SQUASH WITH SQUASH PURÉE

Want to expand your repertoire for serving butternut squash so abundant right now? Chef Kurt uses butternut squash two ways: to make a thick pasta sauce; and lightly pickled to top your dish with a pop of flavor from some of fall's favorite spices.

*by Corporate Chef Kurt Kwiatkowski*

**Featured Food:** Butternut Squash

**Yield:** Serves 4 to 6

## Ingredients

1 butternut squash	½ t. curry powder
1 T. olive oil	¼ t. turmeric
1 c. water	¼ t. cayenne pepper or Kashmiri pepper
½ c. apple cider vinegar	¼ to ½ c. vegetable broth/stock
¼ c. sugar	Salt and pepper to taste
½ cinnamon stick	Cooked pasta or lentils for serving
1 clove	Sautéed spinach or Swiss chard for serving
1 T. tandoori seasoning	

## Preparation

Preheat oven to 425°F.

Cut the squash about 2/3 of the way up making the bottom or bulb area the larger portion. Cut the lower part in half and scoop out the seeds.

Roast face down for 20 minutes, then turn over pour olive oil on squash, season with salt and pepper, and continue roasting for 15-20 minutes or until fork tender

While squash is roasting, peel remaining piece of squash and cut into medium dice (1/2-inch cubes). Bring water, vinegar, sugar, cinnamon stick, and clove to a low simmer; stir to dissolve sugar. Put diced squash into the pot. Let simmer for about 10 minutes, then turn the heat off and let the squash sit in liquid for another 15 minutes. Drain, remove spices and set the pickled squash aside.

When roasted squash is fork tender and cooled slightly, scoop it out into the bowl of a food processor, add seasonings, and puree until smooth. Start to add vegetable stock, ¼ c. at first to see consistency and then more if you want it thinner. Also, amount of broth will vary based on the size of your squash. Looking for a thick Alfredo sauce consistency. Season to taste with salt and pepper.

Toss with pasta noodles cooked al dente or pour over tender-cooked brown or green lentils. Top with pickled squash and maybe some lightly sautéed spinach or Swiss chard.