

## Roasted Squash

From Nelson's Kitchen  
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Adapted from *America's Test Kitchen*

America's Test Kitchen created their recipe based on one from famous chef Ottolenghi. Here I am adapting it to impart some Brazilian flavours to the squash.

### Ingredients:

- 1 large (2 1/2 to 3-pound) butternut squash
- 3 Tablespoons unsalted butter, melted
- 1/2 teaspoon salt
- 1 teaspoon ground coriander
- 2 pimenta de cheiro
- 3 additional tablespoons of unsalted butter, melted
- 2 inches of fresh ginger grated
- cilantro
- 1 Tablespoon of lime juice

### Procedure:

#### 1. Prepping the Squash

- 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.
- Put squash in a large bowl, toss squash with salt and let it sit for half hour

#### 2. Prep the Squash

- Preheat oven to 425 F and place a light-colour roasting pan in the oven.
- Mince the two pimenta de cheiro very finely.
- Melt 3 tablespoons of butter and mix well with the minced pimenta de cheiro and the ground coriander.
- Drain any liquid that accumulated in the squash bowl.
- Toss the squash with the seasoned melted butter.

#### 3. Roast the Squash

- Remove hot roasting pan from the oven and dump the squash in it, arranging it in a single layer.

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- Roast squash until side touching sheet toward back of oven is well browned, 25 to 30 minutes.
  - Rotate sheet and continue to bake until side touching sheet toward back of oven is well browned, 6 to 10 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, 10 to 15 minutes longer.

#### 4. Finish Seasoning

- Grate the ginger using a ginger grater to make a liquid paste, avoid long ginger fibres in the paste.
- Mince the cilantro.
- Melt the additional three tablespoons of butter.
- Add the grated ginger, minced cilantro, tablespoon of lemon juice to the melted butter and mix well.
- Drizzle the seasoned butter on top of the roasted squash and toss it well.
- Sprinkle more minced cilantro over the squash.