

GARLIC-CHILI MASHED BUTTERNUT SQUASH WITH PINE NUTS

By Diane Unger

4-6 SERVINGS

We love the interplay of the sweet, savory and nutty flavors in Sabrina Ghayour's take on butternut squash in her cookbook, "Bazaar." This is our version of her recipe, which also plays up the textural contrast between toasted pine nuts and dense, creamy squash. The butternut is first roasted to caramelize its natural sugars, then is mashed with garlic and red pepper flakes. The mixture is finished on the stovetop to mellow the garlic and intensify the flavors. Ground sumac is a brick red Middle Eastern spice with tart, fruity notes.

Note - If not available, stir 1/2 teaspoon each grated lemon zest and lemon juice into the squash before transferring to a serving dish.

Tip: Don't skip the foil lining for the baking sheet. Without the foil, the squash tends to stick and burn, and the burnt bits end up tough and stringy.

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4 Servings - Prep time 40 minutes
Ingredients

- 2-2.5 pound butternut squash, peeled, seeded and cut into 1½-inch chunks
- 2 tablespoons extra-virgin olive oil, plus more to serve
- 2 tablespoons pine nuts
- 2 medium garlic cloves, finely grated
- 1 teaspoon red pepper flakes
- 2 tablespoons salted butter, cut into small pieces
- Kosher salt and ground black pepper
- 2 tablespoons tahini
- 1 teaspoon ground sumac (see note)
- Flaky salt (optional)

Directions

1. Heat the oven to 425°F with a rack in the middle position.
2. Line a rimmed baking sheet with foil. In a large bowl, toss the squash with the oil, then distribute in an even layer on the prepared baking sheet; reserve the bowl. Roast the squash until well browned and a skewer inserted into the largest pieces meets no resistance, 30 to 35 minutes, stirring once halfway through. Return the squash to the bowl.
3. Meanwhile, in a nonstick 12-inch skillet over medium, toast the pine nuts, stirring often, until lightly browned, 3 to 5 minutes. Transfer to a small bowl and set aside, along with the skillet.
4. To the roasted squash, add the garlic, pepper flakes, butter and 1/2 teaspoon each salt and black pepper. Using a potato masher or large spoon, mash to a coarse puree. Transfer the mixture to the skillet and cook over medium-high, stirring often, until thick, about 3 minutes.
5. Transfer to a serving dish. Drizzle with the tahini and additional oil, then sprinkle with the pine nuts, sumac and flaky salt (if using).

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