



Roasted Acorn Squash with Chili Vinaigrette

Recipe by Stephen Pavy

Serves: 12 as an appetizer or 6 as a side dish

Serve with Joseph Phelps Fogdog Chardonnay, Freestone Vineyards

This is interesting finger food. You can actually eat the crunchy skin of the squash if you like. It makes a great “stand-up” appetizer. You can also serve it with the main course if you prefer. You can make the squash ahead of time and then finish with the vinaigrette at the time of serving. If you want the squash warm, just pop them into the oven or microwave until desired temperature.

2 acorn squash (1 ½ to 1 ¾ lb. each)
½ tsp. black pepper
¾ tsp salt
2 Tbsp. olive oil

For vinaigrette

¼ tsp. salt
4 Tbsp. olive oil
1 clove garlic
1 ½ Tbsp. fresh lime juice
1-2 tsp. jalapeno (with seeds) chopped
2 Tbsp. chopped cilantro

Preheat oven to 450 degrees. Halve squash lengthwise, then cut off and discard stems. Scoop out seeds and then cut squash lengthwise into ¾ inch wedges. Toss squash with black pepper, ¾ tsp. salt and 2 Tbsp. oil.

Arrange squash in 2 shallow pans, cut side down. Roast squash, switching pans halfway through, until squash is tender and undersides of wedges are brown (25-35 minutes).

Meanwhile, mince garlic and mash with ¼ tsp. salt. Transfer to bowl and whisk in lime juice, chopped chilies, cilantro, and 4 Tbsp. olive oil. Array roasted squash on platters and drizzle with vinaigrette.