

ROASTED BUTTERNUT SQUASH WITH WALNUTS AND TAHINI SAUCE

(inspired by several sources)

1 medium butternut squash, peeled and cut in large cubes
1 Tbsp coconut oil, melted
1/2 tsp paprika
1/2 tsp salt (or to taste)
walnut halves or large pieces
1/4 cup tahini
2 tsp freshly squeezed lemon juice
pepper to taste
water if needed to thin sauce
fresh pomegranate seeds
light drizzle of pomegranate molasses for serving (optional)

Heat the oven to 400 F.

Place the pieces of butternut squash in a large bowl, drizzle with the coconut oil, mixing it very quickly because it solidifies fast. Season with paprika, salt, and a little pepper. Transfer the squash to a baking dish that holds the pieces in a single layer. Roast for 20 minutes, then add walnuts, mixing gently with the squash. Roast for about 10 minutes more, until the squash is golden, with edges turning slightly brown.

Meanwhile, prepare the tahini sauce mixing tahini, lemon juice pepper and pepper. If it seems too thick, add water until you reach a nice pourable consistency.

When the squash and walnuts are roasted, transfer to a serving dish, drizzle the tahini sauce all over, and top with fresh pomegranate seeds. If you have pomegranate molasses, consider drizzling a little bit on top, a nice additional contrast of color and flavor.