



BUTTERNUT SQUASH SPREAD WITH SPICY CHUTNEY

YIELD: 2-3 SERVINGS



INGREDIENTS

FOR BUTTERNUT SQUASH SPREAD WITH SPICY CHUTNEY

½ cup roasted butternut
and kabocha squash
see sub-recipe

3 Tbsp. spicy chutney
see sub-recipe

2 tsp. fresh parsley, chopped

1 fresh mint leaf, roughly chopped

pickled fresno pepper, sliced to taste

1 Tbsp. toasted pepitas

olive oil, to taste

FOR ROASTED BUTTERNUT AND KABOCHA SQUASH

1 butternut squash, cut in half
lengthwise and deseeded

1 kabocha squash, cut in half
lengthwise and deseeded

¼ cup lemon juice

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METHOD

FOR ROASTED BUTTERNUT AND KABOCHA SQUASH

1. Preheat the oven to 400°F.
2. Season butternut squash and kabocha squash with a drizzle of olive oil, and a pinch of salt and thyme to taste, then roast for 30 minutes, or until soft. Once cooked, allow to cool and remove skin. The skin should peel right off after roasting.
3. Add roasted butternut squash, roasted kabocha squash, lemon juice, tahini, olive oil, garlic and salt to a blender. Mix until extremely smooth.
4. Taste for salt and add more if needed.
5. Refrigerate in an airtight container until ready to use.

FOR SPICY CHUTNEY

1. In a saucepan, combine all ingredients and bring to a boil.
2. Reduce heat and simmer for an additional 20 minutes, or until butternut squash is cooked through and the sauce has thickened.

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6 Tbsp. tahini

¼ cup olive oil

½ tsp. minced garlic

4½ tsp. salt

fresh thyme leaves, to taste

**Note: This recipe prepares 7-8 servings of roasted butternut and kabocha squash.*

Refrigerate remaining amount in a sealed container for up to 3 days.

FOR SPICY CHUTNEY

½ whole butternut squash,
trimmed, peeled, deseeded and
diced into ½-inch cubes

1 cup apple cider vinegar

½ cup water

½ cup granulated sugar

½ cup brown sugar

1 Tbsp. salt

1 cup cherry tomatoes, peeled

½ cup red onion, sliced

1 garlic clove, peeled

¼ tsp. ginger powder

¼ tsp. black pepper

⅛ tsp. ground nutmeg

⅛ tsp. ground mace

ground clove, pinch

**Note: This recipe prepares 8 servings of spicy chutney. Refrigerate remaining amount in a sealed container for up to 3 days.*

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3. Remove from heat and allow to cool. Once cool, refrigerate in an airtight container until ready to use.

FOR BUTTERNUT SQUASH SPREAD WITH SPICY CHUTNEY

1. Scoop ½ cup of roasted butternut squash mixture onto the middle of a plate or shallow serving bowl.
2. Using the back of a spoon, make a 2½-inch wide well in the center of the spread.
3. In a separate bowl, mix spicy chutney and parsley, then spoon into the well in the middle of the spread.
4. Garnish with pickled fresno peppers, fresh mint, toasted pepitas or pecans, and drizzle with olive oil to taste.
5. Serve with warm pita bread or crudité for dipping.

