

Roasted Delicata Squash with Browned Ghee, Crispy Sage & Pecorino Romano

This delicious yet simple side dish pairs perfectly with proteins or even served over pastas like tortellini or gnocchi! Lightly sweet roasted rings of Delicata squash are drizzled with a rich, nutty, browned ghee sauce and a dusting of sharp, salty imported Pecorino Romano cheese provides the perfect finish!



Serves 6

Ingredients

- 2 Delicata Squash (3lbs) halved; seeds removed
- 6 TBSP ghee
- 2 TBSP fresh sage
- 1 teaspoon lemon juice and zest
- 1/8 teaspoon kosher salt
- 1/3 cup shaved imported Pecorino Romano Cheese, optional
- Fresh ground black pepper

Instructions

Preheat oven to 450 ° and line a baking sheet with parchment paper.

Place the squash flat on a chopping board and cut thin slices, making sure you don't go all the way through. Chop sticks placed on each side help to avoid slicing through. Place squash halves on sheet pan.

Sprinkle with salt and pepper. Place in the oven and bake 15 minutes.

While squash is cooking, heat ghee in a small skillet set over medium heat. Once heated, immediately remove from heat and stir in sage, lemon juice, and salt.

Remove squash from oven, baste with browned ghee sage sauce and bake again for 15 more minutes. Repeat until squash is cooked thoroughly.

Arrange squash on a serving platter. Drizzle with remaining browned ghee sauce and top with cheese, lemon zest and pepper.

Notes

No need to peel the skin on this squash! It's tender enough to eat. If you can't find Delicata squash just swap in Butternut squash cubes.