

## **Delicata Squash with Tahini**

**Source:** Chef Scotty

**Yield:** 8 servings

2 delicata squash  
2 Tablespoons butter, melted  
1 teaspoon salt  
2 Tablespoons tahini  
1 Tablespoon lemon juice  
1/4 cup water  
2 Tablespoons roasted pistachios, coarsely chopped  
2 Tablespoons fresh Italian parsley leaves



1. Cut the squash in half lengthwise and remove seeds. Cut into 1/2 –inch slices.
2. Toss squash with melted butter. Place on a parchment-lined baking sheet, sprinkle with salt, and bake at 425°F for 10 minutes. Flip squash over and bake another 10 minutes until tender and golden brown.
3. Whisk together tahini and lemon juice. Slowly whisk in water until a pourable consistency is reached. You may need more or less water depending on the brand of tahini you use.
4. Arrange squash on a serving platter and pour dressing over. Top with chopped pistachios and parsley leaves.

### **Chef Scotty's Notes:**

Delicata is a variety of winter squash that does not need to be peeled before eating. The striped skin makes a beautiful presentation. Try this dish with a nice braised lamb shank and couscous.

## **WSU Clark County Master Food Preservers**

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### **Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline  
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on September 27, 2019.  
For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>