



Delicata Squash & Red Onion Salad

serves 2

- 1 medium delicata squash
- 1 large red onion
- 1/2 teaspoon Aleppo pepper
- 4 tablespoons olive oil
- 1/4 cup tahini
- 3 tablespoons fresh lemon juice
- 2 tablespoons warm water
- 1/2 teaspoon ground coriander
- 2 large handfuls arugula
- 2 tablespoons toasted pine nuts, or sub toasted squash seeds

Preheat oven to 400°F. Line a baking sheet with parchment paper.

Slice squash in 1/2" rings, discarding stem ends. Use a knife or serrated spoon to scrape out seeds and pulp and set aside or compost. Peel onion and slice into 1/4"-thick half moons.

Combine squash rings and sliced onion in a large bowl and toss with the Aleppo pepper, a teaspoon of sea salt and 2 tablespoons of the olive oil until well coated. Spread in a single layer on the prepared baking sheet and roast in the oven until well caramelized, about 30 minutes, turning a few times.

Meanwhile, prepare the dressing. In a small bowl, whisk together the tahini, lemon juice, warm water and coriander until thoroughly combined. Then slowly whisk in the remaining 2 tablespoons olive oil to emulsify. Season to taste with sea salt.

When squash is done, remove from oven and cool to room temperature.

Right before serving, place arugula in a small bowl and toss with just enough dressing to lightly coat. Then divide it between two plates and top each one with half the roasted squash and onion. Sprinkle on toasted nuts or seeds and drizzle a little more dressing over everything.