



The Edible Garden

Recipe featured at the *Columbus Day Festival Weekend* demonstration,
October 10

Roasted Acorn Squash Salad

By: Lidia Bastianich, TV personality, cookbook author, chef, and restaurateur

Ingredients (*Serves 4-6*)

3 pounds acorn squash (1 large or 2 small ones)
2 tablespoons extra-virgin olive oil
½ teaspoon salt

for dressing

2 teaspoons extra-virgin olive oil
1/8 teaspoon salt, or more to taste
¼ cup slivered almonds, toasted in the oven or on a dry skillet
1 tablespoon or so reduced balsamic vinegar, thickened for drizzling
2 tablespoons or more crumbled cheese (optional), such as aged goat cheese, drained fresh ricotta, cottage cheese, or ricotta salata

Instructions

1. Preheat oven to 400 degrees Fahrenheit. As soon as it is hot you can toast the slivered almonds for garnishing the salad: spread them on a baking sheet and bake for 5 minutes, shaking them up once or twice, until lightly colored and fragrant. Or toast them while the squash is roasting or after.
2. With a sharp vegetable peeler or paring knife, strip off the peel from the protruding ridges of the acorn squash. You don't need to peel more than this—leaving the rest of the peel will help the squash to retain its shape and looks nice too. (If you are roasting a smooth squash like butternut, remove all of the peel.)
3. With a sharp heavy knife, cut the squash in half lengthwise, and scoop out all of the seeds and fibers. Place each half cut side down. Trim the ends, then cut semicircular slices of squash, all about one inch thick.
4. Put all the pieces in a pile on a large baking sheet, preferably non-stick or lined with parchment, or on a non-stick silicone baking mat. Drizzle the 2 tablespoons of oil over the squash, sprinkle on the salt, and toss to coat with the seasonings, then spread the pieces out to lie flat, not touching.

5. Bake for about 20 minutes, and then flip the pieces over. Bake another 15 minutes or so, until the squash is just tender all the way through (poke with a fork to check) and nicely caramelized on the edges.
6. Let the squash pieces cool on the pan until you're ready to serve. Arrange them in a symmetrical design or in a casual pile on a large serving platter or on individual salad plates, with two or three slices per portion. Refresh them with drizzles of olive oil and sprinkles of salt. Scatter the almond slivers over the top and then streaks or swirls of warm balsamic reduction. Finally, crumble bits of cheese all over.