



## *The Edible Garden*

Recipe featured at the *Columbus Day Festival Weekend* demonstration,  
October 9

### **Delicata Squash with Dandelion, Pomegranate, and Pine Nuts**

By: Bill Telepan, chef and owner, Telepan

#### **Ingredients**

¼ cup pine nuts  
2 delicata squash, about 12-ounces each, sliced into twelve ¼- to ½-inch slices, seeds removed  
2 tablespoons butter  
1 pomegranate  
1 pound dandelion greens  
1 tablespoon balsamic vinegar  
1 tablespoon red wine vinegar  
6 tablespoons pomegranate juice  
4 tablespoons extra virgin olive oil

#### **Instructions**

1. Preheat oven to 450 degrees Fahrenheit. Place the pine nut on a sheet pan and toast lightly brown for 3 to 5 minutes. Reserve for later.
2. In 4 batches using a 12-inch skillet, melt 1 ½ teaspoons of butter on high heat. When bubbly, add 6 slices of the squash and brown, shaking the skillet several times. Turn the slices over and place them in the oven for 5 minutes. Remove from oven, sprinkle with salt and freshly ground black pepper, add 2 tablespoons water, and evaporate on high heat. Place squash pieces on a cookie sheet.
3. Pick seeds from the pomegranate and reserve. Cut the dandelion greens into 2-inch pieces, discarding the stems, and wash several times. Reserve in large mixing bowl.
4. Take remaining ingredients and combine and season with salt to make the vinaigrette.
5. Return squash to the oven to heat, add pine nuts and pomegranate seeds to dandelions, and dress with the vinaigrette.
6. Divide the greens among 8 plates, reserving the remaining vinaigrette in bowl. Top each salad with 3 slices of squash, drizzle with vinaigrette, and sprinkle with freshly ground black pepper.