

Ottolenghi's Drizzled Squash

(How can he pack that much flavor into one dish?)

Ingredients:

- 2 limes + 1 tablespoon fresh lime juice, divided
- Maldon sea salt
- 4 tablespoons olive oil, divided
- 1 medium butternut squash, about 2 pounds
- 1 teaspoon garam masala
- ½ cup Green yogurt (full fat is my preference)
- 2-1/2 tablespoons tahini (sesame paste)
- 1 green chile, such as a jalapeño, thinly sliced and then roughly chopped
- 2/3 cup cilantro leaves

Preparation:

1. Preheat the oven to 400° F. Trim off the tops and bases of the 2 limes. Stand each lime on a chopping board and cut down the sides of the fruit, following its natural curves, to remove the skin and white pith. Quarter the limes from top to bottom, and cut each quarter into thin slices, about 1/8-inch thick. Place them in a small bowl, sprinkle with a little salt, drizzle with 1 tablespoon of the olive oil, stir, and set aside.
2. Next, peel and cut the butternut squash in half lengthways, scoop out the seeds and discard them (or wash, dry, and roast at 325° F with olive oil and spices for 30 to 45 minutes). Cut each half, top to bottom, into 3/8-inch-thick slices. Lay the slices on a large baking sheet lined with parchment paper so they barely touch.
3. Place the garam masala and the remaining 3 tablespoons of oil in a small bowl, stir well and brush this mixture over the butternut slices. Sprinkle with a little salt (if you like that sort of thing) and place in the oven for 15 minutes or until tender when tested with the point of a knife. Remove from the oven and set aside to cool.
4. Meanwhile, whisk together the yogurt, tahini, lime juice, 2 tablespoons of water, and a pinch of salt. The sauce should be thick but runny enough to pour; add more water if necessary. I usually have to add a tiny bit of water to get it to a pourable consistency.
5. To serve, arrange the cooled butternut slices on a serving platter and drizzle with the yogurt sauce. Spoon over the lime slices and their juices and scatter the chile slices over the top. Garnish with the cilantro and serve, passing more sauce (and limes, cilantro, and chiles if you have extra).