

Roasted Butternut Squash with Feta, Pomegranates and Toasted Pumpkin Seeds

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Choose a squash with a long neck as that's the part you will use. I think the dish is best when the squash is hot or warm, so try to have all the other ingredients ready when the squash comes out of the oven. Adapted from [*Yogurt: Sweet and Savory Recipes for Breakfast, Lunch, and Dinner*](#) by Janet Fletcher (Ten Speed Press).

Ingredients

- 2 to 2-1/2 pound butternut squash
- Extra virgin olive oil
- Kosher or sea salt and freshly ground black pepper
- 2/3 cup plain whole-milk yogurt
- 2 ounces feta
- 1/4 cup pomegranate arils
- 2 tablespoons roasted and salted pumpkin seeds (pepitas)
- Ground Aleppo pepper, to taste
- Cilantro for garnish



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Directions

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

With a cleaver or heavy chef's knife, slice off the stem end of the squash. Cut the squash crosswise at the point where the straight neck connects to the bulbous base, where the seed cavity is. Reserve the base for soup or another use.

Set the neck on a work surface, stem end up, and peel with a cleaver or chef's knife by slicing from top to bottom all the way around the squash. Remove all traces of skin and any greenish flesh under the skin. Cut the pared neck in half lengthwise, then slice each half into half-moons, each about 1/2 inch wide. Put the sliced squash in a bowl and add enough olive oil to coat the slices lightly. Season with salt and pepper. Toss with your hands to coat the squash with the oil and distribute the seasonings. Arrange the squash slices on the baking sheet. Bake until tender and beginning to caramelize on the bottom, 35 to 40 minutes.

Spread the yogurt on a serving platter. With a spatula, carefully transfer the squash slices to the platter, flipping them so the caramelized bottom side is up. Crumble feta over the squash, then scatter the pomegranate arils, pumpkin seeds, Aleppo pepper and cilantro over the top.

Serves 4