

Idiot's Kitchen Recipe – Squash with Chile Lime Vinaigrette

Recipe from www.idiotskitchen.com – Adapted from Gourmet via Smitten Kitchen



Ingredients:

1 acorn or sweet dumpling squash
4-5 Tablespoons olive oil, divided
1 small clove garlic
½ teaspoon salt
1 lime, juiced
½ jalapeno pepper, seeded and finely chopped
2 Tablespoons cilantro, chopped
Salt & Pepper

Preheat the oven to 400 degrees.

Cut the squash in half and remove the seeds. Cut down the ridges of the squash to make wedges. On a foil lined baking sheet, toss the squash with 1-2 Tablespoons of olive oil and salt & pepper. Roast for 25-30 minutes, turning once so both sides can brown, until golden brown and fork tender.

Make the vinaigrette by smashing 1 small clove of garlic on a cutting board with ½ teaspoon salt to make a paste. Put the garlic paste in a small bowl and add the juice of 1 lime. Remove the seeds and inner membranes from a jalapeno pepper and finely chop ½ of the pepper. Add the pepper to the bowl with 2 Tablespoons of finely chopped fresh cilantro. Add 3 Tablespoons of olive oil and whisk to combine.

Arrange the cooked squash on a platter and pour the vinaigrette over the top while the squash is still warm from the oven.

Each squash serves 2 people.