

# BUTTERNUT SQUASH WITH GINGER TOMATOES AND LIME YOGHURT

Prepared by: Joann Schwarberg, January 2019

Source: NOPI

1 medium butternut squash, trimmed, unpeeled, halved lengthways, seeds removed, then cut widthways into 2 1/2 cm wide slices (800g)  
45ml olive oil  
6 large plum tomatoes, halved lengthways (500g)  
3cm piece of ginger, finely grated (25g)  
1 red chilli, de-seeded and finely diced  
2 garlic cloves, crushed  
30g dark muscovado sugar  
coarse sea salt and black pepper

## LIME YOGHURT

120g Greek yoghurt  
1/4 tsp ground cardamom  
Finely grated zest of 1/2 lime, plus 1 1/2 tsp lime juice To serve  
5g coriander leaves,  
roughly chopped  
30g cashew nuts, toasted and roughly chopped  
10g crispy shop-bought shallots (optional)

Preheat the oven to 240°C/220°C fan/gas mark 9.

Mix the squash with 2 tablespoons of the oil, 2 teaspoons of salt and a good grind of black pepper. Spread out on a large parchment-lined baking tray and roast for 35–40 minutes, until golden-brown. Set aside to cool.

Reduce the oven temperature to 170°C/150°C fan/gas mark 3.

Place the tomato halves on a parchment-lined baking tray, skin-side down. Sprinkle with 1/4 teaspoon of salt, drizzle with the last tablespoon of oil and cook for 80 minutes, until softened. Place the ginger, chilli, garlic, sugar and 1/4 teaspoon of salt in a medium bowl. Mix to form a paste, then spoon this on top of the tomatoes. Cook for another 40 minutes, until caramelized, and set aside to cool.

Place all the ingredients for the lime yoghurt in a small bowl, with 1/2 teaspoon of salt and a good grind of black pepper. Mix well and keep in the fridge until ready to serve. Spread the squash out on a large platter and arrange the tomatoes in between. Drizzle over the lime yoghurt, sprinkle with the coriander, cashews and shallots, if using, and serve.

*Joann's Notes:*

- 1. I burned the shallots- watch them carefully.*
- 2. Great way to cook butternut squash.*
- 3. Loved the roasted tomato method too but would use less ginger.*
- 4. I might make this again.*

