



# Roasted Butternut Squash with Red Onion, Tahini and Sumac

Use any squash or hearty vegetable for this dish, including pumpkin, turnips, or beets.

## Ingredients:

- 1 large butternut squash, cut in half, and then into 1-inch wedges.
- 1 medium red onion, cut into thin wedges.
- 3 TBL olive oil
- 3 TBL tahini
- 1-2 TBL lemon juice
- 2 TBL water or as needed
- 1 garlic clove crushed
- 3 TBL pine nuts toasted
- 1 TBL sumac
- 1 TBL chopped parsley

## Instructions:

- 1 - Preheat oven to 425 F
- 2 - Put squash and onion in bowl, add olive oil, season with salt and pepper. Mix well.
- 3 - Spread vegetables on a baking sheet and roast for 30-40 minutes until squash is cooked through.
- 4 - **Make the sauce:** mix tahini, lemon juice, water, garlic, salt, and whisk until it is the consistency of honey. Add more water if necessary.
- 5 - Serve vegetables, drizzle with tahini sauce, pine nuts, sumac and parsley.

**Spices Used:** Sumac

**4 Servings**

**Prep Time: 15 min**

**Cook Time: 45 min**