



Hasselback Butternut Squash Roast

It's an attractive main dish vegetable for summertime parties

Butternut Squash:

- 1/2 cup unsalted butter, softened
- 2 Tablespoons minced mixed cilantro, parsley, mint leaves
- 1 teaspoon ground medley peppercorns
- 1/4 teaspoon salt or to taste
- 1 long butternut squash
- Olive oil spray as needed

Salsa Verde

- 3 tomatillos, husk removed, chopped
- 1 small onion, peeled
- 1 jalapeno pepper, halved, seeds removed
- 1 bunch cilantro, trimmed
- 2 teaspoons (each) lemon juice; lime juice

1/2 cup sliced almonds
Salt and ground black pepper to taste

For Serving: Fresh spinach leaves; mini red peppers; sliced almonds as desired.

Before Starting: Preheat oven to 400°F oven.

Prepare Herb Infused Butter:

In a small bowl, stir butter, herbs, and peppercorns; stir in salt to taste. Set aside.

Cut Slices in Squash: Cut squash lengthwise in half. Clean interior; remove seeds, and strings. Cut 1/2" slices along the length of squash without going through the last 1/2" at the bottom. Use 2 wooden spoons as bumpers on each side to prevent cutting all the way through the squash.

Place Filling Between Slices: Use a dull knife to pry open each cut and using a second knife, fill interior of the cuts with prepared butter. Spread remaining butter around both sides of the squash.

Bake Squash: Place squash halves on greased baking pans, cut side down. Bake in preheated oven for 25 to 30 minutes or squash is al dente tender. Cool about 10 minutes

Prepare Salsa Verde: Place tomatillos, onion, jalapeno, cilantro, lemon and lime juice into food processor or blender. Pulse until salsa is fine chopped. Add almonds; pulse or puree to thicken the salsa; season with salt and ground black pepper to taste. Serve chilled or room temperature.

To Serve: Arrange spinach leaves on two platters; place squash skin side up on bed of spinach. Garnish with mini red peppers; sprinkle with sliced almonds. Serve with chilled Salsa Verde. Serves: 8

About the Recipe: Using a Hasselback style, the herb flavors trickle down the squash adding extra flavor. The Salsa Verde drizzles a contrasting tangy citrus with just a touch of mint. It makes a beautiful dish to serve at a dinner party or for a special occasion.