

ROASTED
CAULIFLOWER
with **Butternut Squash +**
Pepita Macha



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JamesBeard
Foundation

Serves Two

WHAT YOU'LL NEED

Cutting Board
Chef's Knife
Vegetable Peeler
Microplane or Grater
Medium Mixing Bowls (2)
Whisk or Fork
Measuring spoons
Baking Sheets (2)
Aluminum Foil or Parchment Paper
Medium sauté Pan
Blender
Food Processor
Rubber Spatula
Serving Plates
Serving Spoons
Your appetite!

Butternut Squash Purée

INGREDIENTS

½ lb. Butternut Squash, ideally the other half of your salad squash, cut crosswise, seeds removed, and skin left intact
2 cloves Garlic, roughly chopped and toasted
2 tbsp Extra Virgin Olive Oil
1 Lemon, zested and juiced
Salt, to taste

METHOD

1. Heat oven to 350°F.
2. Score squash crosswise and season with EVOO, salt, and pepper. Place on a lined sheet pan or roasting rack and bake for about 35 minutes, or until golden brown and soft throughout.
3. Scoop the flesh of the squash into the bowl of a food processor. Add toasted garlic, EVOO, salt, lemon juice and lemon zest.
4. Blend until smooth. Adjust seasoning to taste.

Pepita Macha

INGREDIENTS

1 oz Dried Chipotle Chilis, stem and seeds removed
10 oz Extra Virgin Olive Oil
2 Garlic cloves
⅓ cup Butternut squash seeds, toasted, set aside 2 tbsp for garnish
1 tbsp Sesame seeds
Salt, to taste
1 tbsp Brown sugar
1½ tbsp Champagne Vinegar

METHOD

1. Heat a medium sauté pan over medium heat and add the oil. When the oil is hot but not smoking, add garlic cloves. Fry while stirring for about one minute, until they begin to brown. Add the chilis, pepitas, and sesame seeds, continue browning for about two minutes more. Remove from heat. Carefully transfer the contents to the jar of the blender/food processor and allow to cool or about 10 minutes.
2. Add the salt, sugar, and vinegar. Process until smooth, starting on low and building up to a high speed. Pour into a container and allow to cool before using.

Cauliflower

INGREDIENTS

1 lb. Cauliflower, quartered, stems and leaves removed
2 Garlic cloves, grated or finely chopped
2 tsp Smoked Paprika
2 oz Canola oil
Salt, to taste
Freshly ground black pepper, to taste
Butternut squash seeds, to garnish
1 Lime, zest and juice

METHOD

1. Heat oven to 350°F
2. Combine oil, garlic, and smoked paprika. Season cauliflower quarters evenly with oil mixture, salt, and pepper. Place on a lined sheet tray and roast until golden brown and tender throughout (about 20-25 minutes).
3. Serve cauliflower over butternut squash puree with pepita macha, toasted pepitas, and baby mustard greens. Season with lime juice, lime zest, and salt to taste.

