

Roasted Butternut Squash with Brown Butter Vinaigrette



This roasted butternut squash is every bit as caramelized as you'd want it to be, without all the prep work. It is cooked without being peeled and makes a crisp counterpart to the jammy inside. If you prefer the skins to be off, they can be easily removed after roasting. The brown butter vinaigrette is so delicious and really makes the whole dish go from a 7 to a 10. This is a must for your next dinner party. It pairs beautifully with the Lolati Sauvignon Blanc.

Ingredients

Makes 4 Servings
40 min

- 1 large butternut squash (3-4 pounds)
- 3 tbsp EVOO
- 3 tbsp unsalted butter
- 1 tsp apple cider vinegar, plus more as needed
- ¼ tsp red pepper flakes, plus more as needed
- ½ cup fresh mint leaves (optional)
- Kosher salt & pepper to taste
- Flaky salt for garnishing

Procedure

Step 1

Arrange a rack at the bottom of the oven and heat to 425° F. Slice the squash ½-inch-thick crosswise. No need to peel. Cut slices in half, if desired, to make half moons. Remove the seeds from the squash with a spoon and discard.

Step 2

On a rimmed baking sheet, toss the squash with olive oil, and season with salt and pepper. Spread in an even layer and roast on the bottom rack until browned, about 20-25 minutes. Flip and roast until tender, another 5-10 minutes.

Step 3

After you flip the squash, make the brown butter: Melt the butter in a small saucepan over medium heat. Cook, swirling occasionally until the foam subsides, the milk solids turn golden-brown and it smells nutty. Remove from heat and add the vinegar and red pepper flakes. Season with salt and pepper and set aside on the stovetop. (The heat from the oven will keep the butter from hardening.)

Step 4

Once the squash is done, dip a piece into the vinaigrette, try it, and adjust the vinegar, salt, and red pepper flakes to taste. Spoon the vinaigrette over the squash and top with mint leaves, if using, and flaky salt.