

Roasted Paprika Butternut Squash with Romesco Sauce, Crushed Baby Potatoes & Winter Kale

Serves 4, as a hearty side

Butternut squash is the ultimate autumnal vegetable - vibrant in colour and flavour when roasted. This roasted vegan dish is hearty and comforting. Great as a main meal or a simple but stunning side.

Preparation time: 15 minutes (includes par boiling potatoes)

Cooking time: 45 minutes

INGREDIENTS

500g baby potatoes, halved

For the Romesco Sauce

100g blanched almonds

50g blanched hazelnuts

50g stale bread

200g jar of roasted red peppers

1 teaspoon tomato puree

2 tablespoon red wine vinegar

2 heaped teaspoon smoked paprika

Salt and pepper, to season

For the Roasted Butternut

400g butternut squash, peeled and diced

3 sprigs of rosemary, finely chopped

3 teaspoon smoked paprika

Sea salt

1 tablespoon rapeseed oil, and a little extra for the kale

100g winter kale

METHOD

Perfect for this is: Le Creuset Stoneware 32cm Heritage Rectangular Dish

Preheat the oven to 200°C/ Gas Mark 6

1. Place the potatoes in a pan of salted boiling water and parboil until you can just insert a knife (al-dente). Drain and place in the Stoneware Heritage Rectangular Dish.
2. In the meantime, make the Romesco sauce. Toast the nuts in a dry pan or alternatively in a hot oven for a couple of minutes, ensuring they don't burn. Place the nuts along with all the other ingredients in a food processor and blend until smooth. Set aside until ready to serve.
3. Add the butternut squash to the potato in the dish along with the rosemary, 2 teaspoons of paprika and a generous pinch of salt. Drizzle with the oil and toss to

coat all the vegetables. Bake in the oven for 35 minutes turning the vegetables a couple of times during cooking.

4. For the last 10 minutes of cooking toss the kale in with a dash more oil, the final teaspoon of paprika and a little seasoning. You may want to stir the kale into the other ingredients, so the leaves do not burn on the top.
5. Remove the roasted vegetables from the oven and dot in the Romesco sauce. Season with a little cracked black pepper and then serve in the dish straight to the table.

Cook's Notes

- If you have a nut allergy, try swapping the almonds and hazelnuts for toasted seeds such as sunflower seeds. Simply use 100g seeds and 100g bread with the remaining sauce ingredients.

