

ROASTED KABOCHA SQUASH

WITH

TANGY MISO-TAHINI DRIZZLE

Kabocha squash is so custardy, so velvety and luscious, I often eat it steamed and naked (the squash, not me!), tender skin and all, standing over the billowing pot. But you deserve a sprinkle of salt. Heck, you deserve a sauce! Miso, soy, and sesame is a classic Japanese combination, a bright and salty contrast to the mellow squash. Serve as a simple, satisfying meal over steamed rice or bulk up your rice bowl with sliced avocado, roasted chicken thighs, or salmon. The sauce is also delicious over asparagus, Japanese sweet potatoes, cauliflower, or broccolini.

Makes 4 to 6 servings as a side

1 (2- to 3-pound) kabocha squash,
scrubbed (they're big; you might only
need half)
2 tablespoons toasted sesame oil, or
more for larger squash

Salt
2 green onions, white and green parts
thinly sliced
1 tablespoon sesame seeds

FOR THE TAHINI-MISO SAUCE:

¼ cup tahini
2 tablespoons warm water, plus more
as needed
2 tablespoons yellow miso paste
1½ tablespoons honey

1½ tablespoons freshly squeezed
lime juice
1 tablespoon soy sauce
1 tablespoon unseasoned rice vinegar
2 teaspoons sesame oil
1 small garlic clove, finely chopped

- 1 Preheat the oven to 415 degrees F (425 is soooo 2023!).
- 2 Cut the squash in half, scoop out the seeds, and carefully cut out the stem. Slice each half into 1-inch wedges like you'd cut up a cantaloupe. Keep the skin on; it's tender and edible!
- 3 On a large baking sheet, coat the squash in sesame oil and season lightly with salt. Add more oil as needed; you want it well slicked so it doesn't dry out. Spread out the wedges so they're not touching (you might need two sheets) and roast on the middle rack, flipping the squash halfway through. Roast until a knife can easily pierce through, 25 to 30 minutes.
- 4 While the squash roasts, make the sauce. Blend all ingredients in a small food processor or whisk them together in a small bowl, adding more warm water as needed if it's too thick. You want a glossy, pourable sauce.
- 5 Transfer the squash to a serving platter and drizzle generously with the miso-tahini sauce. Scatter the green onions and sesame seeds on top and serve.