



Pesto and Almond Ricotta Squash Boats

INGREDIENTS

Recipe:

2 large delicata squash, deseeded
½ cup pomegranate seeds
½ cup pesto
½ cup almond ricotta
Handful mixed herbs...dill, mint,
chervil
Maldon sea salt
Extra virgin olive oil

Serves 6-8

Cut the ends of the squash and cut in half, and cut in half again so you have 4 halves per squash. Take the seeds out. Season the flesh side with salt and pepper. Roast, skin side up, for 30 minutes at 350.

Remove from the oven, and when cooled, slice each half into 3 long pieces.

For the pesto:

Blend all in a food processor for 2 minutes:

1 bunch of cilantro, chopped

1 bunch of parsley, chopped

1 cup activated pistachios

¾ cup olive oil

½ cup torn basil leaves

juice from 2 oranges (about 6 tablespoons)

1 tablespoon fresh ginger root, peeled and chopped

2 cloves garlic

1 teaspoon sea salt

½ teaspoon cumin

¼ teaspoon crushed red pepper flakes

For the almond ricotta: check out the bison stuffed squash recipe a couple posts back or you can use dairy or dairy free store bought ricotta.

To assemble:

Spread a dollop of almond ricotta on each piece of squash. Top with a big spoonful of pesto. Top the squash with the mixed herbs. I like to finish with a pinch of Maldon sea salt, a drizzle of extra virgin olive oil and the pomegranates!