

SallyBee



Campaigning for people to "Season with Sense"



SALLY BEE'S HASSELBACK ROAST BUTTERNUT SQUASH

 **Prep:** 10 minutes

 **Cook:** 35-40 minutes

 **Makes:** 4

INGREDIENTS:

- 1 large butternut squash, peeled and cut in half long ways
- 2 cloves garlic, peeled and sliced
- 8 stalks fresh rosemary
- Drizzle olive oil
- Pinch **LoSalt**
- freshly ground black pepper
- Pinch dried chilli flakes

METHOD:

1. Preheat the oven to 180C/350F/Gas 4.
2. To 'hasselback' the squash: lie one half of the squash on your worksurface and place a chopstick along both the top and bottom of it lengthways (this will provide the barrier from you chopping straight through the squash). Then, using a sharp knife, slice the squash starting at the top and working your way to the bottom leaving approx. 3mm gaps between each slice. Repeat for other half.
3. This will prevent you cutting all the way through the butternut squash and keep the bottom intact.
4. Next place both halves of the butternut squash on a baking tray.
5. Take the 2 peeled and sliced cloves of garlic, and place them in the slices of the squash. As well as adding flavour, this will help separate the butternut squash slices ready for roasting.
6. Now do the same with the rosemary stalks. Distribute them evenly in the slices.
7. Drizzle with olive oil and season with black pepper and **LoSalt**.
8. Finally add a pinch of dried chilli flakes and pop in the pre-heated oven for 35 - 40 mins.