

# ROASTED SQUASH with YOGURT and SPICED, BUTTERED PISTACHIOS

*Serves 4 to 6*

This little spice blend has a garam masala vibe to it, bloomed in browned butter and poured over caramelized squash. I leave the seeds in for the texture they give, but you can always remove them. Originally published with this yogurt sauce, you can totally leave that out since you may not need it with all that gravy, etc.

**1 winter squash, such as Red Kuri, kabocha, or acorn, sliced into 1½ -inch wedges (1½ –2 pounds)**

**3 tablespoons olive oil**

**Kosher salt and freshly ground black pepper**

**6 tablespoons unsalted butter ¼ cup raw pistachios, finely chopped**

**½ teaspoon ground cumin**

**½ teaspoon ground turmeric**

**Pinch of ground cinnamon**

**Pinch of crushed red pepper flakes (optional)**

**Flaky sea salt**

**1 cup full-fat Greek yogurt**

**2 tablespoons fresh lemon juice**

1. Preheat the oven to 425°F.
2. Remove the seeds from the squash if you want (I leave them in, as I enjoy their crunchy texture as they roast, but whatever you like!) and toss the squash on a rimmed baking sheet with the olive oil. Season with salt and pepper, and roast until the squash is totally tender and golden brown with caramelized bits, 40 to 50 minutes.
3. Meanwhile, melt the butter in a small pot over medium heat. Cook, swirling occasionally, until the butter has browned and started to foam, 3 to 5 minutes. Remove from the heat and add the pistachios, cumin, turmeric, cinnamon, and red pepper flakes, if using. Season with flaky salt and set aside.
4. Combine the yogurt and lemon juice in a small bowl and season with salt. Spoon the yogurt sauce onto the bottom of a large serving platter or bowl. Arrange squash nestled into each other and spoon the buttered pistachios over everything. Top with flaky salt and a grind of black pepper or a pinch of red pepper flakes.

## DO AHEAD

Squash can be roasted several hours ahead of time, wrapped loosely, and stored at room temperature. It doesn't need to be reheated before serving, but you can if you like.

## NOTE

Most winter squash works here, but my favorites are the larger, thick-skinned varieties such as Red Kuri, kabocha, and acorn, because you can eat the skin (and the seeds!). If using something like a butternut or honey nut, slice it into 1-inch-thick slices rather than wedges.

