

# BUTTERNUT SQUASH WITH PUMPKIN-SEED PESTO

SERVES 6 (SIDE DISH)

ACTIVE TIME: 20 MIN START TO FINISH: 45 MIN

*Here's an idea: Save a few of the toasted pumpkin seeds to use as a garnish. That little bit of extra crunch will complement the sweet, succulent squash beautifully.*

1 (3-lb) butternut squash, peeled and cubed ( $\frac{1}{2}$  inch; about 6 cups)  
 $\frac{1}{4}$  cup olive oil, divided

$\frac{1}{2}$  cup green (hulled) pumpkin seeds (*pepitas*; not toasted)  
 $\frac{1}{2}$  cup packed cilantro sprigs  
 $1\frac{1}{2}$  teaspoons fresh lemon juice

- » Preheat oven to 500°F with rack in middle. » Toss butternut squash with 2 tablespoons oil and  $\frac{1}{2}$  teaspoon salt, then arrange in 1 layer in a 17- by 12- by 1-inch baking pan and roast, turning occasionally, until golden brown on edges, 20 to 25 minutes. » Meanwhile, toast pumpkin seeds in 1 tablespoon oil in a large heavy skillet over medium-high heat, stirring frequently, until seeds are puffed and beginning to brown, 2 to 4 minutes. Transfer to a large plate and cool.
- » Pulse cooled seeds in a food processor with cilantro, lemon juice,  $\frac{1}{4}$  teaspoon each of salt and pepper, and remaining tablespoon oil to a coarse paste (not finely ground). » Toss squash with pesto and salt and pepper to taste. Serve immediately.