

Butternut Squash, goat's cheese and radicchio Salad



Serves 4

1kg butternut squash, halved, seeds scooped out
Sonoma Harvest Meyer Lemon Olive oil, to drizzle
2 tsp smoked paprika
1 tsp chili flakes
butter
2 tbsp. honey
50g pumpkin seeds
1 head radicchio, broken into leaves
250g goat's cheese

Preheat the oven to 400F.

- Cut the squash into thin wedges, leaving the skin on.
- Put in a large baking tray and drizzle with oil, sprinkle with smoked paprika and chili flakes. Season with sea salt and roast for 20 to 25 minutes, until golden and cooked through. Stir halfway through.
- Remove the squash from the oven, dot over the butter, drizzle with honey and add the pumpkin seeds to the baking tray.
- Return to the oven and cook for a further 5 minutes, or until the pumpkin seeds are toasted.
- Divide the radicchio between serving plates, pile on the squash then dollop over the goat's cheese. Finish with an extra drizzle of oil.