

SQUASH, FETA AND PINE NUT SALAD



Simple, comforting and a little bit luxurious – with massaged kale.

Ingredients

- 1 medium butternut squash or small pumpkin
- 2 tbsp olive oil
- Salt and black pepper
- 100g kale or cavolo nero
- Winter salad leaves (radicchio, little gem, frisée, rocket)
- A few chunks of feta
- 40g pine nuts
- 30g butter
- Around 10 sage leaves
- A pinch of chilli flakes
- 1/2 lemon

Method

- 1.** Preheat the oven to 200°C fan. Chop the squash into large 5cm chunks. Add to a low-sided baking tray with the olive oil and a generous pinch of salt, ensuring they are evenly coated. Roast for 40 minutes until soft and deeply golden at the edges.
- 2.** Tear the kale leaves into bite-size pieces. Add to a bowl with 1 tbsp olive oil and a pinch of salt, then massage the leaves with your hands until they look glossy and are slightly softened. Scatter the kale over the roasted squash and return to the oven for about 5 minutes, until the edges crisp slightly and the rest is still bright green.
- 3.** Toast the pine nuts in a small saucepan over medium heat for 2 minutes until lightly golden. Add the butter, let it melt and foam, then drop in the sage. Turn off heat and squeeze in lemon juice.
- 4.** Arrange the roasted squash on plates with the warm kale and a handful of seasonal salad leaves for freshness and crunch. Crumble over the feta, then spoon over the pine-nut-sage butter. Finish with black pepper and a pinch of chilli flakes.