



Pomegranate-Glazed Delicata Squash

Makes: 6-8 servings

Prep Time: 10 minutes Cook Time: 30 minutes

Total Time: 40 minutes

- 1 cup pomegranate juice
- 1/2 cup honey
- 1/4 cup apple cider vinegar
- 1 red fresno chile, thinly sliced
- 3 & 1/2 pounds Delicata squash, sliced 1/4" and seeded
- olive oil, to taste
- kosher salt, to taste
- 4 ounces feta cheese, crumbled
- 1/2 cup toasted pistachios, roughly chopped
- 1/4 cup pomegranate seeds
- parsley leaves, to garnish

Preheat the oven to 400°F. Combine the pomegranate juice, honey, apple cider vinegar, and sliced chile in a small saucepan. Bring the mixture to a simmer over medium heat. Reduce the heat to medium-low and cook the glaze for about 30 minutes until reduced. Turn the heat off, pour the glaze into a bowl, and cool until thickened.

Meanwhile, place the sliced squash onto a parchment-lined sheet pan. Drizzle with olive oil and season with a good pinch of salt. Toss well. Spread the squash into an even layer (do not overcrowd the sheet pan; use two if needed). Roast for 20 minutes.

Remove the squash from the oven and brush with about half of the glaze. Roast for another 8 minutes until fully caramelized.

Use a metal spatula to transfer the caramelized squash to a large platter. Drizzle with the remaining glaze. Top with the feta cheese, toasted pistachios, pomegranate seeds, and parsley.