

Roasted Butternut Squash with Goat's Cheese



Serves 4

Prep 20 mins

Cooking 1h

Easy

Ingredients

2 small or 1 large butternut squash
1 garlic clove, crushed
3 tbsp olive oil
1 tsp thyme, chopped
1 courgette, cut into 2cm chunks
1 red pepper, cut into 2cm chunks
2 small red onions, cut into thin wedges
200g cherry tomatoes
50g pine nuts
100g goat's cheese, crumbled
1 tbsp breadcrumbs
1 tbsp parsley, chopped
1 tbsp parmesan

1. Heat the oven to 200C/fan 180C/gas 6. Cut the squash in half and scoop out the seeds then cut criss-cross patterns over the cut-side of each one. Bake for about 20-30 mins, skin side up until the flesh is tender. Mix together the garlic, 2 tbsp olive oil and thyme. Turn the squash over and brush this mixture over the flesh and roast for another 10 - 15 mins.
2. To make the filling, put the courgette, pepper and onion in a roasting tin and drizzle with 1 tbsp olive oil. Season and roast for about 20-25 minutes until tender and starting to brown at the edges. Add the cherry tomatoes and pine nuts and cook for another 10 minutes.
3. Mix the breadcrumbs, parsley and parmesan. Arrange the roasted vegetables and goat's cheese in the squash halves, scatter with the breadcrumb mix and bake for a further 10 minutes or until golden and bubbling.