Spicy roasted butternut squash with yogurt and pomegranate
Serves 4 (recipe can be multiplied)

1 teaspoon ground turmeric
1/2 teaspoon ground cumin
1/2 teaspoon cinnamon
1/4 teaspoon maras pepper
1/4 teaspoon salt
1/8 teaspoon black pepper
3 tablespoons chopped fresh ginger
2 tablespoons olive oil
1 large (2 pounds) unpeeled butternut squash, halved, seeded, and cut into 1/2-inch thick slices
Seeds from 1/2 pomegranate (about 1/2 cup)
2 to 3 tablespoons milk
1/2 cup plain yogurt
3 tablespoons chopped fresh cilantro

1. Set the oven at 475 degrees. Line a rimmed baking sheet with parchment.

2. In a large bowl, stir the turmeric, cumin, cinnamon, maras pepper, salt, and pepper until combined. Stir in the ginger and oil. Add the squash to the bowl. With your hands, toss to coat it with the spices.

3. On the baking sheet, spread the squash in one layer. Bake for 20 minutes, or until it is tender and browned at the edges. Transfer to a shallow serving dish.

4. Meanwhile, cut the pomegranate in half horizontally. Hold one half over a bowl with the seed side facing down. Use the back of a wooden spoon to firmly strike the skin several times all around to knock the seeds into the bowl.

5. In a bowl, stir the milk into the yogurt. Add more milk, 1 tablespoon at a time, if necessary, to make a thick sauce.

6. Drizzle the yogurt over the squash. Sprinkle with the pomegranate seeds and cilantro.

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