

Roasted Broccolini, Onion & Delicata Squash

INGREDIENTS

- 1 bunch broccolini, trimmed (cut thicker stems in half lengthwise if needed)
- 1 small delicata squash
- 1 small red or sweet yellow onion, cut into wedges
- 2 tbsp olive oil
- Salt and pepper to taste
- ¼ cup freshly shredded parmesan cheese, for finishing

DIRECTIONS

1. Preheat oven to 425°F.
2. Wash the delicata squash well – the skin is edible, so no peeling needed.
3. Slice off both ends, then cut the squash in half lengthwise. Use a spoon to scoop out the seeds.
4. Place each half cut-side down and slice into ½-inch thick half-moon pieces.
5. Add the squash and onion wedges to a large sheet pan.
6. Drizzle with olive oil, season with salt and pepper, and toss to coat evenly.
7. Roast for 15 minutes, then remove the pan from the oven.
8. Add the broccolini to the same pan, drizzle with a little extra olive oil, and toss gently to combine.
9. Return to the oven and roast for another 10-12 minutes, until the broccolini has crisp edges and the squash is tender and golden.
10. Remove from the oven and sprinkle immediately with freshly shredded parmesan cheese before serving.