

Roasted Squash with Fennel and Asparagus

ROASTING SQUASH BRINGS OUT ITS NATURAL SUGARS and blends the flavors of these vegetables beautifully. The slight bitterness of asparagus is a nice complement to these otherwise sweet vegetables and adds an always welcome splash of green. I like to serve this dish over pan-roasted millet.

1 large butternut squash,
peeled, seeded and diced

1 large fennel bulb, halved,
cored and thinly sliced

5 shallots, quartered

5 garlic cloves, peeled

2 tablespoons
extra virgin olive oil

2 teaspoons balsamic
vinegar

½ teaspoon coarse sea salt

2 pinches red pepper flakes

1 pound of asparagus,
cut into 2-inch lengths

Chopped fresh parsley
for garnish

Preheat oven to 400°F.

In large bowl, combine squash, fennel, shallots and garlic. Add oil, vinegar, salt and pepper flakes and toss to coat evenly. Spread out vegetables on cookie sheet and roast 20 minutes. Remove from oven, fold in asparagus and return to oven for another 20 minutes or until all vegetables are tender. Garnish with parsley and serve.

SERVES 6