

# CITY OF LEXINGTON CSA CHEF DEMO

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# ROASTED BUTTERNUT AND RADICCHIO ON SAUTÉED KALE

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## Ingredients

For the butternut and radicchio:

- 1 medium butternut squash, approx. 2 pounds, peeled and cut into chunks (*or other winter squash*)
- 1 large onion, peeled and cut into wedges through the root
- 1 head radicchio, cut into wedges through the root (*or endive*)
- Extra virgin olive oil
- Salt and black pepper
- ½ cup pine nuts
- ¼ cup chopped parsley (*or sage*)
- Grated parmesan or pecorino cheese to taste, about 1/4 cup to 1/3 cup
- Balsamic vinegar to taste, about a tablespoon

For the kale:

- 1 ½ pounds young kale, stemmed and leaves coarsely chopped (*or other fall greens*)
- 3 tablespoons olive oil
- 2 cloves garlic, finely sliced
- 1/2 cup vegetable stock or water
- Salt and pepper
- 2 tablespoons red wine vinegar

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## Directions:

Preheat the oven to 400°F. Toss the squash chunks, onion and radicchio wedges in olive oil and salt. Arrange in one layer on baking sheets. Roast the vegetables until their edges are nicely caramelized, turning the radicchio and onion wedges over about halfway through the roasting. Onions should be removed first, then the radicchio and finally the butternut.

While the vegetables are roasting, toast the pine nuts. Heat a small pan on medium high heat. Add the pine nuts in a single layer. Cook until lightly toasted. Remove from heat to a bowl to keep the nuts from burning. Once all the vegetables are cool enough to handle, roughly chop the radicchio and onion into manageable pieces.

Place the radicchio, onion, and butternut squash in a large serving bowl. Add the pine nuts and parsley. Add black pepper to taste. Drizzle with balsamic vinegar. Stir gently to combine, taking care not to squish the soft roasted squash.

Heat olive oil in a large saucepan over medium-high heat. Add the garlic and cook until soft, but not colored. Raise heat to high, add the stock and kale and toss to combine. Cover and cook for 5 minutes. Remove cover and continue to cook, stirring until all the liquid has evaporated. Season with salt and pepper to taste and add vinegar.

To serve, make a bed of sautéed kale. Arranged the butternut and radicchio on top, then sprinkle with some grated Parmesan or pecorino cheese.