



ROAST BUTTERNUT SQUASH WITH FETA AND HARISSA

Serves 2 as a main or 4 as a side

1/2 butternut squash
1/2 garlic bulb (around 8 garlic cloves)
1 tsp chili flakes
1/2 tsp cinnamon
200g feta cheese
a few rosemary sprigs
olive oil
100g crème fraîche
2 tbsp harissa paste

- Preheat the oven to 200° Celsius.
- Peel the butternut squash, scoop out the pips and cut into slices. Arrange in a roasting tin.
- Leave the skin on the garlic cloves, and crush each clove lightly so that the juices will ooze out during the baking. Scatter over the butternut squash.
- Sprinkle the chili flakes and cinnamon over the squash, season generously with salt, then pour a few glugs of olive oil over the squash.
- Crumble the feta and sprinkle over the squash, then put the rosemary sprigs on top.
- Bake in the oven for 25 minutes or until the squash is soft.
- Mix the crème fraîche and the harissa paste and serve with the squash.