

ROASTED BUTTERNUT SQUASH CROSTINI WITH HAZELNUT PESTO

INGREDIENTS

1 butternut squash, cubed
1/4 cup hazelnuts
1/2 cup fresh basil
2 cloves garlic
1/4 cup olive oil
Baguette slices
Goat cheese or ricotta

METHOD

Preheat oven to 425°F.

For the Squash:

1. Peel butternut squash using a sharp vegetable peeler. Cut squash in half, remove seeds. Cut into 1/2-inch uniform cubes
2. Toss cubes with 2 tablespoons olive oil, 1 teaspoon salt, 1/2 teaspoon black pepper
3. Spread on baking sheet in a single layer, roast for 25-30 minutes, turning once halfway through, look for golden-brown edges and caramelization.

For the Hazelnut Pesto:

1. Toast hazelnuts in dry skillet until fragrant (3-4 minutes).
2. In food processor, combine: Toasted hazelnuts, fresh basil leaves, garlic cloves, olive oil, and a pinch of salt.
3. Pulse until slightly chunky (not completely smooth).

Crostini Assembly:

1. Slice baguette diagonally into 1/4-inch-thick slices, brush with olive oil.
2. Toast in 375°F oven for 5-7 minutes until crisp, spread with ricotta or goat cheese, top with roasted squash and drizzle with hazelnut pesto.