



SERVES 6

1 large butternut squash
 1 red onion, thinly sliced
 2 tbsp olive oil
 salt and freshly ground black pepper
 1 tsp ground cumin
 100g (3½oz) feta cheese, crumbled
 2 tbsp freshly chopped parsley

For the dressing

1 tbsp white wine vinegar
 2 tbsp olive oil
 1 tsp honey
 ½ garlic clove, crushed

SERVES 12

2 large butternut squash
 2 red onions, thinly sliced
 4 tbsp olive oil
 salt and freshly ground black pepper
 1 tsp ground cumin
 200g (7oz) feta cheese, crumbled
 4 tbsp freshly chopped parsley

For the dressing

2 tbsp white wine vinegar
 4 tbsp olive oil
 2 tsp honey
 1 garlic clove, crushed

PREPARE AHEAD

The salad can be made up to 6 hours ahead.
 Not suitable for freezing.

SPICY ROAST SQUASH AND FETA SALAD

This unusual salad goes well with barbecued meat or fish. To allow the flavours to infuse, make it up to six hours ahead.

1. Preheat the oven to 220°C (200°C fan/425°F/Gas 7). Cut the squash in half lengthways, then scoop out the seeds and fibres with a spoon and discard. Then cut into sections and use a peeler to remove the skin. You may need a knife for larger squash. Cut the flesh into thin half-moon slices.
2. Scatter the squash and onion over the base of a roasting tin. Drizzle with the oil, season with salt and freshly ground black pepper, and toss to combine.
3. Roast for 25–30 minutes (30–35 minutes for 12) or until pale golden and just tender. Transfer to a mixing bowl with a slotted spoon, scatter over the cumin, and toss together. Set aside to cool.
4. When completely cool, stir in the feta and parsley. Put the ingredients for the dressing into a clean jam jar, tighten the lid, and shake well.
5. Pour the dressing over the salad and mix together. Transfer to a salad bowl and chill for up to 6 hours before serving.

IN THE AGA

Roast the squash on the floor of the roasting oven for 20–25 minutes (25–30 minutes for 12).

