

Warm greens with glazed squash and chevre

This recipe takes squash beyond the, “ fill with butter and brown sugar and bake,” trap.

Makes 4 appetizer servings

3 ounces fresh goat cheese

¼ cup dukkah

1 teaspoon finely chopped rosemary

1 tablespoons extra virgin olive oil

5 tablespoons pure olive oil

1 small winter squash, about 1 pound, peeled, seeded and cut into ½ inch wedges

Kosher salt and freshly ground black pepper

1 tablespoon honey

1 tablespoon pomegranate syrup

½ pound assorted autumn greens, tough stems removed—spinach, arugula, mustard, mizuna

1 small red onion, thinly sliced

2 cloves garlic, chopped

¼ cup pomegranate seeds, optional

Cut the goat cheese into 4 even slices and set on a plate. To get nice clean slices, dip your knife into hot water, dry the blade, and then slice the cheese. Roll the pieces in the

dukkah and return them to the plate. Sprinkle with the rosemary and 1 tablespoon olive oil. Set aside until ready to serve. It's best if it's left out so the cheese is tempered and has a chance to absorb the flavor of the rosemary.

Heat 2 tablespoons pure olive oil in a large sauté pan over medium heat. Add the squash to the pan, season with salt and pepper, cover and cook on each side until golden brown and tender, about 5 minutes per side. Add the honey and pomegranate molasses, remove from the heat and toss well. Allow to cool to room temperature.

Heat 3 tablespoon olive oil in a large sauté pan over medium-high heat. Add the onion, season with salt and pepper and cook until golden brown around the edges, add the garlic and cook 1 minute. Add the greens, season with salt and pepper, and toss well to just wilt the greens, about 1 minute. Distribute the greens between 4 plates. Arrange the squash or pumpkin on top. Put a slice of goat cheese on top of the pumpkin. Sprinkle with more dukkah and pomegranate seeds, if using.

Note: I also like to heat the goat cheese. In this case, the cheese should be coated and then refrigerated. When heated, it will hold its shape better. Sear over medium heat in bit of oil until the dukkah is toasty and the cheese is soft.