



Our Common Table



Charlottetown Farm  
Roasted Butternut  
Squash with  
Spicy Onions



## Charlottetown Farm Roasted Butternut Squash with Spicy Onions

### Ingredients

- 1 cup toasted hazelnuts
- 2 large butternut squashes (about 4 pounds) seeded, peeled, and sliced 1/4-inch thin
- 1/4 cup plus 2 tablespoons olive oil
- Salt and pepper
- 6 ounces Charlottetown Farm goat cheese crumbles (can use chèvre, feta, or aged)
- 1/2 cup chopped fresh mint
- 2 tablespoons chopped fresh marjoram
- Spicy Onions (recipe follows)

### Directions

1. Preheat oven to 350°F. Toast the hazelnuts on a baking sheet, stirring occasionally, until golden brown, 6 to 8 minutes. Let cool and coarsely chop.
2. Increase oven temperature to 400°F.
3. Toss the squash and 1/4 cup oil in a medium bowl. Season with salt and pepper and divide between 2 rimmed baking sheets. Roast until tender, about 30 to 40 minutes.
4. Return the squash to the bowl, adding cheese, hazelnuts, mint, marjoram, and Spicy Onions. Toss to combine.
5. Transfer squash mixture to a large serving platter and drizzle with remaining 2 tablespoons oil.



## Spicy Onions

### Ingredients

- 2 tablespoons olive oil
- 1 medium onion, sliced
- 1 teaspoon crushed red pepper flakes
- 1/4 cup fresh lime juice
- 1 teaspoon finely grated lime zest
- 2 teaspoons honey

### Directions

1. Heat oil in a large skillet over medium-high heat. Cook onion until lightly charred and softened. Add red pepper flakes and toss to combine. Remove pan from heat and mix in lime juice, zest, and honey. Let cool.
2. Spicy Onions can be made up to 3 days ahead. Cover and chill to keep them fresh.