

Butternut Squash Crumble

Recipe By Victoria Dwek



Cooking and Prep:  50
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Serves:  9

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Whisk by Ami
Magazine

Cuisines: Ashkenazi

Serving a sweet side dish is not my *minhag*. But I'm going to serve this one anyway. Use this Knaidels and Krumbs crumble on top of your favorite sweet vegetable or mock noodle kugel. In this one, it's the perfect complement over naturally sweet butternut squash and sweet potatoes. The cubed veggies are so much more elegant than mashed, and are even easier to prep. This perfect crumble also works well as the crowning touch to many of your own baked Passover desserts.

Ingredients (8)

Main ingredients

- 1 butternut squash, peeled and cubed
- 3 sweet potatoes, peeled and cubed
- 2 tablespoons oil
- 1/2 teaspoon salt

Crumble

- 1 cup store-bought crumbled cookies, or use the crumble from [Brynie Greisman's Rhubarb Fruit Crumble](#)
 - 1 cup chopped almonds or pecans
 - 1/2 cup sugar
 - 1/2 cup oil
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Start Cooking

Prepare the Butternut Squash

1. Preheat oven to 425 degrees Fahrenheit. Grease two baking sheets.
2. Toss butternut squash and sweet potatoes with oil and salt and spread over the baking sheets (there should be space between the pieces).
3. Bake for 30 to 35 minutes.

Prepare the Crumble

1. In a medium bowl, combine Krumbs, almonds, sugar, and oil.
2. Lower oven heat to 350 degrees Fahrenheit.
3. Place roasted vegetables in an ovenproof serving dish or ramekins. Top with crumble and bake for 10 to 12 minutes.