

Jeweled Butternut Squash

Recipe By Jackie Topol



Cooking and Prep:  1 h

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Masbia

Tzimmes is a symbolic and sweet food traditionally eaten on Rosh Hashanah.

[Click here for more traditional Jewish recipes.](#)

Ingredients (7)

Main ingredients

- 1 small butternut squash
- 1 tablespoon coconut oil, melted
- 1/2 cup chopped dates
- 1/2 cup unsalted pistachios, shelled
- 1/3 cup pomegranate seeds
- 2 teaspoons **Gefen Honey**
- 2 tablespoons orange juice

Start Cooking

Prepare the Squash

1. Preheat oven to 400 degrees Fahrenheit. Line a baking sheet with parchment paper.
2. Peel butternut squash. Cut in half the long way carefully. Remove seeds from inside. Chop up into half inch cubes. Toss with coconut oil and then place squash pieces on parchment lined baking sheet. Place in oven and roast for 40 minutes until pieces are roasted and lightly golden brown.

Assemble

1. Place roasted squash in a large bowl and combine with chopped dates, pistachios, pomegranate seeds, honey, and orange juice. Add more honey and orange juice to your taste if you like. Serve warm.

About

Masbia is a nonprofit soup kitchen network and food pantry, every day providing hot, nutritious meals for hundreds of New Yorkers in desperate need of food. For Rosh Hashanah, Masbia collected Tzimmes recipes as Tzimmes is a symbolic and sweet food for the holiday. To learn more, [click here](#).