



ROASTED BUTTERNUT SQUASH WITH KALE, ALMOND & WALNUT PARMESAN

Recipe and pairings provided by Martha Barra
Barra of Mendocino & Girasole Vineyards

Pairs nicely
with our new
BARRA of
Mendocino
2020
Chardonnay



ADAPTED FROM THE 'OH SHE GLOWS' COOKBOOK, BY ANGELA LIDDON

For the squash:

Preheat oven to 400 degrees F.

Lightly oil a 2 ½-3 quart casserole dish.

2-3 LB butternut squash, peeled, seeded
and cubed into 1-inch chunks

2 large cloves garlic, minced

½ cup fresh parsley leaves, finely chopped

1 ½ teaspoons Bella Collina extra virgin
olive oil

½ teaspoon fine grain sea salt

For the kale/almond/walnut parmesan:

¼ cup almonds

¼ cup walnuts

1 ½ teaspoons Bella Collina extra virgin olive oil

1/8 teaspoon fine-grain sea salt

1 cup of stemmed, chopped kale leaves

1/2 cup of fresh grated dairy free parmesan

Directions:

Prepare the squash as directed.

Place in casserole dish and add the garlic, parsley, oil and salt and stir until well combined with the squash. Cover the dish with a lid (or foil) and bake for 35-40 minutes or until the squash is fork tender.

Meanwhile, make the almond/walnut parmesan. Chop the almonds and walnuts, add oil and salt. Place everything in bowl and mix well. When the squash is fork tender, remove from oven, and reduce the heat to 350 F.

Carefully fold in the chopped kale, and sprinkle the almond/walnut parmesan all over the squash. Bake for another 6-8 minutes, or until nuts are lightly toasted and the kale has wilted.