

## T E N D I N G the T A B L E

### *Fall Panzanella with Roasted Squash and Creamy Lemon Pepper Dressing*

Serves 4-6

#### INGREDIENTS

1 acorn squash  
1 tablespoon olive oil  
1/2 teaspoon salt  
2 heads frisee  
leaves from one bunch celery  
2 cups shaved brussel sprouts

6 tablespoons crème fraiche  
2 tablespoons olive oil  
2 teaspoons honey  
4 tablespoons lemon juice  
2 cloves garlic, crushed  
1 teaspoon freshly cracked black pepper  
generous pinch of salt

3 thick slices La Brea Sesame Semolina bread  
olive oil for frying

parmesan cheese to garnish

#### PROCEDURE

Preheat the oven to 425° F. Line a baking sheet with parchment and set aside. Cut the acorn squash in half. Using a spoon, scoop out and discard the seeds. Cut the squash into ½-inch thick semi-circles. Cut each semi-circle in half again. Toss the squash with the olive oil and salt and roast in the oven for 30-40 minutes. Remove from the oven and allow to cool.

Meanwhile prepare the dressing. Combine the crème fraiche, olive oil, honey, lemon juice, garlic, pepper and salt in a small bowl and whisk until smooth. Set aside.

To make the croutons, heat a skillet over medium heat. Add a generous glug of olive oil and toast the bread until golden brown and crispy on both sides, adding more oil as necessary. Transfer to a cutting board. Once cool enough to handle, cut or tear into 1-inch cubes.

Tear the leafy greens from the frisee and add to a bowl with the celery leaves, shaved brussel sprouts and croutons.

Dress the salad and top with finely grated parmesan.

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