

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

### *Roasted Squash with Creamy Miso Garlic Sauce and Toasted Almond "Breadcrumbs"*

Serves 4

#### INGREDIENTS

##### FOR THE SAUCE

1 cup raw cashews  
1 cup vegetable broth  
juice from 1/2 lemon  
1/4 cup unsweetened greek style coconut milk yogurt (if not using greek style yogurt reduce the broth by half)  
2 tablespoons nutritional yeast  
2 tablespoons white miso  
2 cloves garlic  
generous glug of hot sauce

##### FOR THE SQUASH

2 small butterkin squash (butternut or delicata would also work well)  
2 tablespoons avocado oil  
1/4 teaspoon salt

##### FOR THE ALMOND "BREADCRUMBS"

1 cup marcona almonds  
1/4 teaspoon salt

#### PROCEDURE

##### FOR THE SAUCE

Place the cashews in a bowl. Cover with boiling water and let soak for at least 30 minutes. Pour off the water and add the cashews to the container of a high speed blender with the broth, water, lemon juice, yogurt, nutritional yeast, miso, garlic and hot sauce. Blend on high until silky smooth.

##### FOR THE SQUASH

Preheat the oven to 425° F. Cut the squash into 1-2 inch thick wedges. Toss the wedges in the avocado oil, season with salt and arrange on a rimmed baking sheet. Roast for 45-50 minutes until soft when pierced with a knife and beginning to brown on the edges.

##### FOR THE ALMOND "BREADCRUMBS"

Preheat the oven to 350° F. Place the marcona almonds on a rimmed baking sheet and toast for 8-10 minutes. Allow to cool then add to a food processor along with the salt and pulse until coarse crumbs form.

To serve spread the sauce on a plate or platter, arrange the roasted squash over the sauce and sprinkle with the almond "breadcrumbs."