

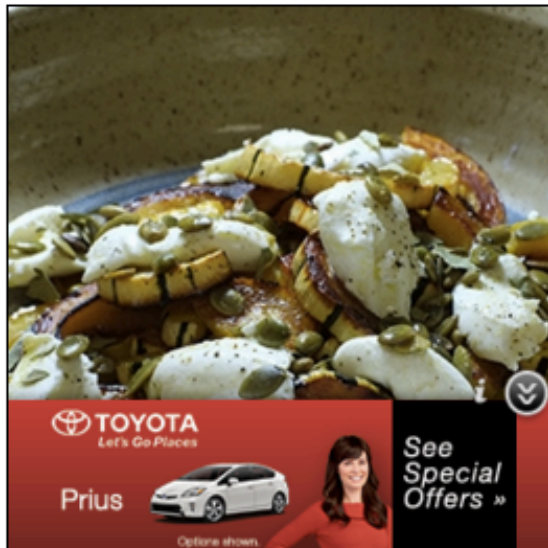
## Pumpkin Steaks to Squash Risotto: 14 Ways to Cook Gourds

### Roasted Delicata Squash

14 of 14

◀ PREV

NEXT ▶



This dish, paired with honey, ricotta, sage and pumpkin seeds, is a creation of Daniel Holzman of [The Meatball Shop](#) in New York City. "Delicata squash is one of my absolute favorite vegetables for roasting because you don't need to peel it! The flesh is extremely tender, creamy and sweet, and it makes for a perfect fall side dish," says Holzman.

#### Ingredients

- 2 delicata squash, cut lengthwise, seeds removed and cut into 1/2 inch half-rings
- 12 sage leaves
- 5 Tbsp. olive oil
- 3 Tbsp. Honey
- 1 tsp. salt
- 1 cup fresh ricotta cheese
- 1/2 up salted, roasted pumpkin seeds (pepitas)

#### Directions

1. Pre-heat the oven to 425 F. combine the squash, 3 Tbsp olive oil, salt, sage and honey in a large bowl and toss thoroughly to mix. Arrange the seasoned squash on a large baking tray, with as many pieces laying flat as possible.
2. Bake for 35 minutes until golden brown on the bottom and soft through. transfer the squash to a serving platter, dollop with the ricotta, sprinkle the pumpkin seeds and drizzle with the remaining olive oil.

