

Roast Squash with Coconut Pesto

Total time **50 mins** 5 mins preparation time 45 mins cooking time

INGREDIENTS

4 portion(s)

2 butternut squash, seeds removed
Olive oil

For the pesto:

2 red chillies, de-seeded and grated

4 tbsp Kikkoman Naturally Brewed Soy Sauce

200 g fresh coriander, chopped

4 tbsp fresh coconut, grated

4 tbsp Kikkoman Toasted Sesame Oil

4 tbsp pine nuts
Juice of one lemon

1 pinch of finely chopped fresh chilli to garnish

PREPARATION

Step 1

Heat the oven to 350°F/180°C/Gas 4.

Step 2

Scrub the squash but do not peel, then cut each into 6-8 thick wedges.

Step 3

Brush with olive oil then place on a lightly oiled baking tray, flesh side up. Bake for around 45 minutes, until tender and nicely browned.

Step 4

Meanwhile to make the pesto, add all the ingredients to a blender and process until smooth.

Step 5

Serve the wedges stacked high on a plate, drizzled with coconut pesto and scattered with the chopped chilli.