

# **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, chopped4 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.