

Winter Squash Agrodolce

Ingredients:

- 1 2-pound kabocha squash, washed, peeled, seeds removed, and cut into 1" wedges
- 2 delicata squashes, washed, seeds removed, and cut into 1" wedges
- 2 tablespoons olive oil
- 2 Fresno chiles, thinly sliced (or 1 small jalapeno)
- 3/4 cup red wine vinegar
- 1/4 cup honey
- 2 tablespoons golden raisins, chopped
- 1 teaspoon crushed red pepper flakes

Directions:

Preheat oven to 400 degrees.

Drizzle kabocha and delicate squash with olive oil and season with salt and pepper.

Place kabocha and delicate squash on separate large rimmed baking sheets.

Roast, tossing occasionally, until squashes are golden brown and tender; 20-25 minutes for delicate and 30-35 minutes for kabocha.

Meanwhile, bring chiles, vinegar, honey, raisins, red pepper flakes, and a pinch of salt to a boil in a small saucepan over medium heat. Reduce heat and simmer until syrupy 8-10 minutes or more.

Brush half of warm agrodolce over warm squash. Transfer to a platter.

Just before serving, reheat remaining agrodolce adding a splash of water if needed to loosen. Spoon over squash.

Do Ahead:

Dish can be made 3 hours ahead. Store tightly wrapped at room temperature, then add the other half of the warmed agrodolce sauce.

Also can be made the day before, covered and refrigerated. Remove the dish from the refrig and leave out for at least one hour; add the other half of the warmed agrodolce sauce just before serving.

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This is an Italian sauce with a sticky consistency; sour (agro) and sweet (dolce).