



# THE WRITERS' GREENHOUSE

## Autumn: Roast Butternut

*Spicy chunks of roasted butternut with chorizo or halloumi, with goats cheese, toasted walnuts, and mint on a bed of fresh greens*



### Serving and times

Prep: 10–20 mins

Cooking: 1h10

Serves: 4–6

### Ingredients

- **1 very large / 2 small butternut** (2kg +) chopped into 1-inch / 1.5 inch at widest chunks, skin on
- **2 teaspoons chilli flakes** (or 1 tsp if you don't want it too hot)
- **1 teaspoon salt**
- **6–9 Tablespoons olive oil**
- **100g walnuts**
- **Small handful mint** (approx 5g), finely chopped
- **125g goats cheese** (more if you're feeling generous)
- **260g approx baby spinach** (or a mix of baby spinach and peppery greens eg watercress, rocket, etc)

#### **Plus: omnivore version**

- **1 ring chorizo (225g)**, sliced into ½ cm rings

OR

#### **Vegetarian version**

- **225g halloumi**, sliced in 5mm slices, tossed with **1 teaspoon smoked paprika**

*Recipe credits: Megan Kerr*

### Method

- Set the oven to 180 C fan.
- Chop the **butternut with skin on** and toss it in the **olive oil** and **chilli flakes**, and **salt**.
- Spread the butternut in a large roasting tray so the pieces aren't on top of each other
- Put in the heated oven and set a timer for 25 mins.

#### **OMNIVORE VERSION:**

- After 25 mins, toss the butternut and set a timer for another 25 mins.
- *Meanwhile*, chop the **225g chorizo**.
- When the butternut's had 50 mins total, scatter the **chorizo** on top and set a timer for 15 mins.

#### **VEGETARIAN VERSION:**

- After 25 mins, toss the **butternut** and set a timer for another 30 mins.
- *Meanwhile*, slice the **225g halloumi** and toss it in **1 tsp smoked paprika**.
- When the butternut's had 55 mins total, scatter the **halloumi** on top and set a timer for 10 mins.

- *Meanwhile*, chop the **mint** and get the **goats' cheese** ready to serve. Divide the **greens** evenly between the plates.
- When the timer goes, scatter the **walnuts** on top. They'll take 3–5 mins depending on your oven – keep a watchful eye on them so they don't burn!
- Dish the **roasted butternut, chorizo/halloumi**, and **walnuts** onto the plates, on top of the **greens**. Divide the **goats cheese** between them, in scattered bits. Sprinkle over the **mint** and serve.

#### **To freeze:**

*Freeze just the butternut, chorizo/halloumi, and walnuts, in portions. (Take note how much you actually eat: it often looks small, without the other ingredients.) To reheat it, defrost fully, roast for 10 mins at 180, then serve with greens, goats cheese, and mint.*