

Herb-Roasted Chestnut Crabapples and Kabocha Squash

Ingredients

- 1 small kabocha squash (about 1 lb.)
- 6 chestnut crabapples (about ½ lb.)
- ½ onion
- 2 cloves of garlic
- 2 tbsp. olive oil
- 1 tsp. balsamic vinegar
- A few springs of fresh herbs (such as rosemary, thyme, tarragon, or sage)
- Salt, to taste
- Pepper, to taste

Steps

1. Preheat the oven to 400°F (200°C). Chop the squash in half and remove the seeds and guts. Use a paring knife to peel the skin of the squash, then chop the flesh into bite-sized pieces. Chop the apples in half, and remove the seeds in core in the center. Chop each half into 4 pieces and set aside. Smash the garlic cloves. Cut the onions into squares about 1 inch in each direction.
2. Add all the vegetables in a baking pan or a cast-iron skillet. Add the olive oil, vinegar, salt, pepper, and fresh herbs and toss to combine. Cook in the preheated oven for about 45 minutes, stirring the vegetables up a couple times while they're cooking. Once the squash are cooked and browning a little, they're ready to eat.

