



BUTTERNUT SQUASH HARISSA DIP

Roasted squash gives a lovely caramel flavor to this dip and paired with the rosa harissa and yoghurt makes it even better. Serve this dip as part of a mezze spread and serve with crudités, warm pitta or flatbread.

Serves: 6 Preparation Time: 1 Hour

Ingredients

800g butternut squash flesh, cut into cubes
3 garlic cloves, unpeeled
2 tbsp olive oil, plus extra for drizzling
3 tbsp Jars of Goodness Lemon Tahini Sauce
1 tbsp Jars of Goodness Rosa Harissa Paste, plus extra for drizzling
100g Greek Bio yoghurt
squeeze lemon juice
1 tsp black and toasted white sesame seeds
2 tbsp roughly chopped coriander leaves

Method

1. Preheat the oven to 200°C. On a large baking tray, toss the squash, garlic and oil. Season, spread out and roast for 40-45 minutes, until very tender. Set aside to cool.
2. Slip the garlic cloves from their skin and whizz in a food processor with the squash, tahini, harissa and yogurt to a thick paste. Check the seasoning and add a squeeze of lemon juice. Transfer to a serving bowl and chill until ready to serve. Stir together a little olive oil and harissa, drizzle over the top, and scatter with the seeds and coriander before serving with warm pitta or crudités.