



ROSH HASHANAH
RECIPES

Roasted Kabocha Squash

Pareve or dairy, Serves 6-8

Ingredients

2 medium kabocha squash
Butter (if desired)
Salt and pepper to taste

Instructions

1. Preheat the oven to 400. Wash squash and microwave whole for 4-5 minutes.
2. Allow to cool. Cut down the center of each squash and remove seed by scraping with a spoon.
3. Line a baking sheet with parchment paper and spray or drizzle with oil. Season squash with salt and pepper and place cut side down on the parchment.
4. Bake anywhere from 20-40 minutes, depending on the thickness of the squash.
5. When cool, scoop out flesh with a spoon and season again (if needed).
6. Add butter, if using, or pan juices from whatever meat dish you will be serving alongside, if desired.



All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.