

# Savory Butternut Squash Crumble

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If you love a crumble and if you love butternut squash, this is your perfect dish. Soft and crunchy textures are combined with sweet and savory flavors to produce a satisfying dish that says “fall harvest” in every bite. We like to serve this for autumnal holidays such as Sukkot and Thanksgiving.

## SERVES 8

### *Roasted Squash*

- 2 medium butternut squash (5 pounds), peeled and cut into 1-inch cubes
- 2 medium red onions, cut into 1-inch pieces (about 2 cups)
- 6 tablespoons extra-virgin olive oil

### *Crumble Topping*

- 1 cup pine nuts
  - 1 cup unbleached all-purpose flour
  - 1 cup medium-grind cornmeal
  - ½ cup grated Parmesan
  - 1 tablespoon chopped fresh flat-leaf parsley
  - ½ teaspoon mustard powder
  - ½ teaspoon freshly ground black pepper
  - 12 tablespoons (1½ sticks) chilled unsalted butter, diced
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- 1 cup vegetable stock
  - ½ cup grated Parmesan
  - 5 tablespoons chopped fresh flat-leaf parsley
  - 2 teaspoons ground coriander
  - 6 to 10 fresh sage leaves, snipped
  - Kosher salt and freshly ground black pepper

Preheat the oven to 400°F.

To bake the squash, in a medium bowl, combine the squash, onions, and olive oil and toss to coat. Spread the mixture in a single layer on a baking sheet and roast until the edges of the squash have begun to brown, 25 to 30 minutes.

Meanwhile, prepare the topping: In a medium skillet, toast the pine nuts over medium-low heat, watching closely and stirring often, until golden, about 3 minutes. (Keep a close eye on them, being careful not to let them burn.) Transfer to a small cutting board and coarsely chop.

In a medium bowl, combine the toasted pine nuts, flour, cornmeal, Parmesan, parsley, mustard powder, and pepper and stir to combine. Add the butter and blend with your fingertips until the mixture forms clumps and coarse crumbs. Chill.

To assemble and bake the crumble, reduce the oven temperature to 350°F. Grease a 14-inch oval or rectangular oven-to-table baking dish.

Spoon the baked squash into a medium bowl. Add the stock, Parmesan, parsley, coriander, and sage and toss. Season with salt and pepper.

Transfer the squash mixture to the baking dish and sprinkle with the topping. Bake until bubbling and golden, about 45 minutes. Serve from the baking dish.

