



HOST
OLYMPIA LONDON

RECIPE
CARD

Scully

BUTTERNUT SQUASH, RED ONION, TAHINI & ZAAATAR

INGREDIENTS

1 large butternut squash, cut into chunks
3 tbsp olive oil
4 red onions, peeled and cut into wedges
50g light tahini
1 bunch spring onions, finely chopped
30g fresh parsley, roughly chopped
1 tsp Zaatar
Salt

SERVES 6

METHOD

1. Rub squash with 2 tbsps olive oil, season with salt and roast in oven at 220°C until golden brown and cooked through.
2. Coat onion wedges with remaining olive oil, season, then roast until golden brown.
3. Whisk 75ml water into tahini paste.
4. Mix together cooked squash, red onions, tahini mix and half zaatar and place into bowl.
5. Finish with spring onion, parsley and more zaatar.

Per portion: Energy 905 kj/217 Kcals Fat 13.1g Saturates 1.9g Sugars 12.6g Salt 0.50g

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