

# Roasted Butternut Squash and Garlic Dip

## Ingredients

- 1 butternut squash, halved and seeds scooped
- 2 tbsp extra virgin olive oil, plus more for drizzling
- 1 tbsp coarse salt
- 1 large head of garlic, halved crosswise
- juice of ½ lemon
- 2 tbsp tahini
- 1 tsp turmeric
- cayenne to taste

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Prep Time	Cook Time	Serves
15 minutes	45 minutes	16

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## Procedure

1. Preheat oven to 400 degrees. Drizzle cut sides of squash with oil and season with salt. Arrange cut side down on a baking sheet.
2. Arrange garlic head halve in the center of parchment-lined foil. Drizzle with oil, sandwich, and wrap tightly. Transfer to baking sheet with squash and roast until squash and garlic are tender, about 45 minutes.
3. When cool enough to handle, scoop squash flesh and squeeze each the clove of roasted garlic. Transfer to food processor with oil, lemon juice, tahini, and turmeric and process until smooth. Season with salt and cayenne.
4. Store dip in an airtight container up to five days.

