

Roasted Squash with Date Relish and Pumpkin Seeds

1/4 cup shelled raw pumpkin seeds

5 TBSP olive oil

4 lb Kabocha or Acorn squash, halved through root end, seeded

1 TBSP fresh thyme leaves

Fresh ground pepper

Salt

2 TBSP fresh lemon juice

1/4 cup chopped flat leaf parsley

1 tub baby spinach/spring garden mix

1 cup dates (Deglet Noor if available, I use snacking dates found in Save-On Foods bulk bin) pitted, thinly sliced lengthwise

2oz Parmesan, grated large size

Toast pumpkin seeds at 375 for approx 7 minutes until lightly browned and puffed. Let cool and chop

Remove squash peel, cut lengthwise into 3/4 inch wedges

Place squash, 2 tbsp olive oil and thyme in a bowl, season with salt and pepper. Toss to coat and divide between two rimmed baking sheets in a single layer.

Roast squash, rotating sheets half way through until tender when pierced with a fork, 25-30 minutes, set aside

Mix remaining 3 TBSP olive oil, 1. 1/2TBSP lemon juice and parsley in a medium bowl, season with salt and pepper.

Place greens in a large bowl and drizzle with 2 TBSP prepared dressing, toss

Add dates and Parmesan to remaining dressing for date relish

Arrange greens on a platter or individual plates, top with warm squash.

Spoon date relish over, garnish with pumpkin seeds