

# FOOD & WINE

INSPIRATION SERVED DAILY



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## Winter Squash and Carrot Puree

CONTRIBUTED BY [DIANA STURGIS](#)

ACTIVE:

TOTAL TIME:

SERVINGS: 6

• BASIC-EASY

• FAST

• VEGETARIAN

 **Delicious, Quick Side Dishes**

**1 kabocha or buttercup squash (about 2 3/4 pounds), halved crosswise and seeded**

**4 carrots, thinly sliced**

**1 large garlic clove, thinly sliced**

**1/4 teaspoon thyme**

**Salt and freshly ground pepper**

**1 tablespoon unsalted butter, cut into small pieces**

**1.** Preheat the oven to 350°. Set the squash, cut side down, on a lightly oiled baking sheet. Bake for about 45 minutes, or until soft.

**2.** In a saucepan, combine the carrots, garlic, thyme and 2 cups of water. Cover and bring to a boil, then simmer over low heat until the carrots are very tender, about 20 minutes. Transfer the contents of the pan to a food processor; puree. Scoop the squash out of its skin and puree it with the carrots. Season with salt and pepper.

**3.** Spread the puree in a buttered shallow baking dish; dot with the butter. Bake for 20 minutes, or until hot, and serve.

**SERVE WITH** Serve with golden roast turkey, goose or chicken, roast pork loin or baked ham for a classic pairing.

FROM [COLD COMFORT: WINTER VEGETABLES](#)

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