

Asian-style Butternut Squash with Pickled Red Beets

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

2 small butternut squash cleaned, seeded and diced into ½-inch pieces
2 tablespoons ginger minced
1 tablespoon garlic minced
1 tablespoon white sesame seeds
1 tablespoon black sesame seeds
¾ cup of Robert Relish Barn pickled red beets cut into ¼ths
1/8 cup seasoned rice wine vinegar
1/8 cup soy sauce
2 tablespoons canola oil
Kosher salt and black pepper

Place a 12-inch sauté pan on medium heat and add the oil.

Once the oil is hot, add the ginger and garlic and cook for about 2 minutes, then add the sesame seeds and cook for another minute.

Once the minute is up, add the squash and toss everything together and turn down the heat to medium low. Cook the squash for about 5 minutes then add the vinegar. Reduce the vinegar by half and add the soy sauce and the beets.

Mix everything together and cover the pan until the squash becomes tender about 15 minutes. Before plating make sure to season with kosher salt and black pepper. Enjoy.