KIKKOMAN

Hasselback Butternut Squash

Total time **60 mins** **15 mins** preparation time **45 mins** cooking time

Nutritional facts (per portion):
666 kJ / 159 kcal

Fat: **11.7 g** Protein: **4.5 g**
Carbohydrates: **8.1 g**

INGREDIENTS

4 portion(s)

1	large butternut squash
2	garlic cloves
3 tbsp	olive oil
4 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2 tbsp	pale treacle syrup (or agave syrup)
1.5 tsp	grated ginger
	Freshly ground pepper
1	punnet of cress

PREPARATION

Step 1

Peel the squash. Cut the thick end in half at the centre and remove the seeds. Put the two halves together again and place on a baking tray. Make incisions into the flesh at 2-3 mm intervals but don't cut all the way through.

Step 2

Peel and crush the garlic, combine with oil, Ponzu, syrup and ginger and season with pepper. Brush half of the marinade onto the squash, taking care to ensure that it runs into the incisions. Bake the squash in a preheated oven at 180 °C (convection: 160 °C) for approx. 40-45 minutes, brushing occasionally with the remaining marinade.

Step 3

Place the pumpkin on a serving platter and drizzle the juices from the baking tray over it. Cut the cress out of the punnet, use as a garnish and serve.