

# SALAD SEASONS

VEGETABLE-FORWARD DISHES ALL YEAR



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RIZZOLI  
NEW YORK

# Acorn Squash Wedge Salad

SERVES 4

2 medium acorn squash  
(about 1½ pounds each)

5 tablespoons extra-  
virgin olive oil, divided

1 tablespoon plus  
2 teaspoons honey,  
divided

Kosher salt

Freshly ground black  
pepper

3 ounces thinly sliced  
spicy salami, such as hot  
soppressata, Calabrese  
salami, or Spanish chorizo  
(about 24 slices)

16 large fresh sage leaves

4 ounces hard aged  
Gouda cheese

⅔ cup loosely packed  
chopped fresh parsley

1 clove garlic, grated or  
minced

2 tablespoons sherry  
vinegar

When we think of cooking winter squash, our minds often go straight to incorporating sweet ingredients like brown sugar or cinnamon. Here, crispy crumbled salami chips, nutty aged Gouda, and earthy fried sage leaves prove squash can play just as well with salty, savory flavors, too. Though, to be sure, a little honey is snuck in for balance. This is a hearty salad that will keep your taste buds on their toes. Oh, and a friendly reminder that you can absolutely eat the squash skin! It gets nice and tender in the oven but holds on to a bit of its chew, which lends texture to every mouthful.

**ARRANGE A RACK** in the middle of the oven and heat the oven to 425°F.

Position 1 medium acorn squash on its side. Trim off both ends with a large, sturdy knife. Stand the squash upright on a flat end and cut in half lengthwise. Using a spoon, scrape out the seeds and any stringy bits. Cut each half into 4 quarters. Place the wedges upright, skin side down, in a baking dish large enough to fit the wedges nestled in a single layer (a 9 x 13-inch dish should do the trick) or on a rimmed baking sheet. Drizzle with 2 tablespoons olive oil, 1 tablespoon honey, 1 teaspoon salt, and several grinds of pepper.

Roast the squash until tender and caramelized at the edges, 40 to 45 minutes.

Meanwhile, heat a large skillet over medium heat. Add half of the salami slices to the pan in a single layer and cook until they curl and are lightly browned underneath, 1 to 2 minutes. Flip the slices and let cook until browned on the other side, about 1 minute more. Transfer the salami to a paper towel-lined plate. Repeat with the remaining salami.

Add 2 tablespoons olive oil to the skillet and heat until shimmering. Add the sage leaves and cook until crisp and lightly browned underneath, about 30 seconds. Use tongs to flip the leaves and let cook until crisp on the other side, about 30 seconds more. Transfer the leaves to the paper towel-lined plate.

*recipe continues . . .*

Once the salami and sage leaves are cool enough to handle, break them into small pieces and place in a medium bowl. Remove the rind from the Gouda and crumble the cheese into small pieces with the tines of a fork or a cheese knife, then add to the bowl. Add the parsley, garlic, sherry vinegar, and the remaining 1 tablespoon olive oil and toss to combine.

Once the squash is roasted, let it cool for a few minutes, then transfer the wedges to a serving platter. Spoon the cheese mixture over the wedges and drizzle with the remaining 2 teaspoons honey.



