

# ROASTED WINTER SQUASH, SAUTEED WINTER GREENS, CHERRY PORT REDUCTION & CANDIED PISTACHIO DUST

## Ingredients

- For the Roasted Winter Squash:
  - 1 medium butternut squash or kabocha squash, peeled, seeded, and sliced into 1/2-inch wedges
  - 2 tablespoons olive oil
  - 1 tablespoon maple syrup
  - 1 teaspoon ground cinnamon
  - Salt and freshly ground black pepper, to taste
- For the Braised Winter Greens:
  - 1 bunch Swiss chard, stems removed, leaves roughly chopped
  - 2 tablespoons olive oil
  - 2 cloves garlic, minced
  - 1/4 teaspoon crushed red pepper flakes
  - 1/4 cup vegetable or chicken broth
  - Salt and freshly ground black pepper, to taste
- For the Cherry Port Reduction:
  - 1 cup port wine
  - 1/2 cup cherry preserves
  - 1 tablespoon balsamic vinegar
  - 1/4 teaspoon salt
- For the Candied Pistachio Dust:
  - 1/2 cup shelled pistachios
  - 2 tablespoons granulated sugar
  - 1 tablespoon water
  - Pinch of salt
- For Garnish:
  - Fresh microgreens (optional)



**Preparation Time : 15 min**



**Total Time : 1 h**



**Servings : 4**

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## Directions

- Roast the Winter Squash:
- Preheat your oven to 400°F (200°C).
- Toss the squash wedges with olive oil, maple syrup, cinnamon, salt, and pepper.
- Arrange on a baking sheet lined with parchment paper and roast for 20-25 minutes, flipping halfway through, until tender and caramelized.
- Prepare the Braised Winter Greens:
- Heat olive oil in a large skillet over medium heat. Add garlic and crushed red pepper flakes, sautéing until fragrant (about 30 seconds).
- Add the chopped greens and cook until wilted, about 2-3 minutes.
- Pour in the broth, cover, and simmer for 5-7 minutes until the greens are tender. Season with salt and pepper.
- Make the Cherry Port Reduction:
- In a small saucepan, combine port wine, cherry preserves, balsamic vinegar, and salt.
- Bring to a boil, then reduce heat and simmer until the mixture reduces by half and thickens into a syrupy consistency, about 10-12 minutes.
- Set aside to cool slightly. [www.wylderspace.com](http://www.wylderspace.com)



- Prepare the Candied Pistachio Dust:
- In a small skillet over medium heat, combine sugar, water, and pistachios. Stir constantly until the sugar melts and coats the pistachios, about 3-4 minutes.
- Transfer to parchment paper and let cool completely.
- Once cooled, crush the pistachios into a fine dust using a food processor or by hand with a rolling pin.
- Assemble the Dish:
- On each plate, arrange a few wedges of roasted squash.
- Add a small pile of braised greens alongside the squash.
- Drizzle the cherry port reduction artfully over and around the plate.
- Sprinkle candied pistachio dust over the squash and greens for added texture and sweetness.
- Garnish with microgreens for a fresh and vibrant touch.