

Roasted Pattypan Squash & Strawberry Chipotle Vinaigrette
-Harlan Brooks & Zack Karr, Peerless Restaurant & Bar

This dish can be an appetizer or a base for grilled & sliced steak. The small, yellow, saucer-shaped pattypan squash in this recipe can be substituted for really any kind of zucchini or summer squash. We're into these because of their mild flavor, super tender flesh, and the fact that (when harvested early) they have minimal seeds. Also, try playing around with the amount of adobo that you use in the dressing. The amount of spice can be up to you.



Strawberry-Chipotle Vinaigrette:

1/2 lb	strawberries, cleaned & halved
2 cloves	garlic, stem & germ removed
1/4	yellow onion, rough chopped
1 bunch	cilantro stems (just slice the stems from the twist-tie down, put the tops away)
2 Tbs	adobo (from a 7oz can of chipotle peppers in adobo sauce), more to taste
1 tsp	sugar
1	lime, zest & juice
1/2 cup	red wine vinegar
1 cup	olive oil
1/2 tsp	kosher salt

Combine everything but the oil and salt in a blender and blend until smooth, starting on low and then gradually moving to medium-high speed. Then, with the blender running on low again, slowly stream in the olive oil. Season the dressing with salt and store it covered in the fridge for up to a week.

For the Dish (serves 4):

1/4 cup	pumpkin seeds (pepitas)
2 Tbs	olive oil
8-10	pattypan squash (or any summer squash), sliced 1/2" thick
1 tsp	kosher salt
1/2 tsp	black pepper
1/4 cup	cotija cheese, crumbled
1	apple, sliced thin
3 Tbs	fresh oregano leaves
1/2 cup	strawberry-chipotle vinaigrette

Preheat the oven to 400°F (205° C).

If the pumpkin seeds you have are raw, toss them with a few drops of olive oil and a pinch of salt. Spread them on a baking sheet and toast them for 5 minutes. Let them cool while you prepare your squash.

In a mixing bowl, toss the squash with the remaining olive oil, salt, and pepper. Arrange them roughly in a single layer on a baking sheet and roast them for 8-10 minutes. You want the squash to just begin to soften without being mushy and have a few golden edges.

To serve, distribute the squash across four plates and arrange the sliced apples on top. Sprinkle each plate with a hefty pinch of cotija cheese. Finish with a drizzle of vinaigrette (about 2 Tablespoons each) and a scattering of oregano leaves.