

Smoky Warm Butternut and Chickpea Salad | bites out of life

Adapted from [Orangette](#)

Like I said, I switched up the spices a bit, since I didn't have any allspice. I loved the balance of savory and sweet here, so I'm definitely sticking to my recipe when I make this again. (I have to do something with all that leftover tahini!)

For the salad:

- 1 20-ounce package of pre-cut butternut squash (or a 2 to 2-1/2 pound butternut squash, peeled and seeded), cut into 1-1/2-inch pieces
- 2 medium garlic cloves, finely minced
- salt and pepper, to taste
- 1 teaspoon cumin
- 1 teaspoon chili powder (I used a dark Valle de Sol powder from Whole Foods)
- 2 tablespoons olive oil
- 1 15-ounce can chickpeas, drained and rinsed
- 1/4 medium red onion, finely chopped



For the tahini dressing:

- 1 medium garlic clove, finely minced with a pinch of salt
- 3-1/2 tablespoons lemon juice
- 3 tablespoons well-stirred tahini
- 2 tablespoons olive oil, plus more to taste

- 1) Preheat the oven to 425°F and line a baking sheet with tin foil.
- 2) On the lined sheet, toss the butternut squash, garlic, cumin, chili powder, olive oil and a good pinch of salt and pepper until evenly coated. Spread the pieces out in a single layer and bake for 25-30 minutes, or until soft.
- 3) While the squash is roasting, make the tahini sauce. In a bowl, whisk together the garlic and lemon juice. Add the tahini, whisking to blend, then add the olive oil and

continue whisking until combined. Taste for seasoning — I added more lemon juice, since I thought it would brighten everything nicely.

4) Make the salad by combining the squash, chickpeas and onion in a mixing bowl. Add tahini sauce to taste, and toss carefully. Serve with additional salt for sprinkling.

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