



Honeynut Squash With Radicchio and Miso

What's a honeynut squash, you ask? It looks like a miniature butternut squash and has sweet, firm flesh that stands up to any cooking method. The addition of buttery pine nuts gives this dish an elegant finish.

INGREDIENTS

3/4 cup whole grain or semipearled farro

Kosher salt

3 honeynut squash, halved, seeds removed, or 1 acorn squash, seeds removed, cut into thick wedges

5 tablespoons olive oil, divided

1/3 cup pine nuts

1 garlic clove, chopped

1 tablespoon white miso

2 tablespoons apple cider vinegar

1 tablespoon thinly sliced chives, plus more for serving

2 small heads of Treviso radicchio, outer leaves removed and halved, cores quartered

1 Granny Smith or other tart apple, very thinly sliced

PREPARATION

Preheat oven to 425°F. Cook farro in a large saucepan of boiling salted water until tender, 25–35 minutes. Drain; spread out on a rimmed baking sheet.

Meanwhile, toss squash with 1 Tbsp. oil on another rimmed baking sheet; season with salt. Turn squash cut side down and roast until browned and tender, 20–30 minutes.

Bring pine nuts and remaining 4 Tbsp. oil to a very gentle simmer in a small saucepan over medium, stirring occasionally. Reduce heat and cook at a very low simmer until nuts are light golden brown, about 5 minutes. Remove from heat and whisk in garlic and miso. Let cool (it will look a bit chunky and broken at this point). Add vinegar and 1 Tbsp. chives and whisk until dressing is smooth and emulsified; season with salt.

Toss farro and a generous tablespoonful of dressing in a large bowl; season with salt.

Toss radicchio and apple and 2 Tbsp. dressing in a medium bowl and toss to combine. Season salad with salt.

Arrange farro on a platter; top with squash and salad. Drizzle remaining dressing over and top with more chives.