

# Winter Tabbouleh with Roasted Squash

## INGREDIENTS

- 1 cup bulgur, extra-coarse if possible
- ¼ cup currants
- ¼ cup white balsamic vinegar
- 1 large delicata squash, halved, seeds removed, and sliced into 1/2-inch thick pieces
- 2 teaspoons kosher salt, plus more to taste
- 3 to 6 scallions, thinly sliced, white and light green parts
- 1 bunch parsley, finely minced to yield a heaping cup
- ¼ cup fresh lemon juice
- 1/4 cup extra-virgin olive oil, plus 2 tablespoons for the squash
- 1 pomegranate, seeded
- ½ cup almonds, toasted

## DIRECTIONS

Heat oven to 400°F. Place bulgur in a large bowl. Cover with cold water. Let stand for one to two hours.

Place the currants in a small bowl and cover with the vinegar. Set aside for at least 15 minutes.

Place the squash pieces in a large bowl and toss with 2 tablespoons olive oil and 1 teaspoon kosher salt. Spread out the squash on a large baking sheet (parchment-lined for easy cleaning), reserving the bowl, and roast for 15 to 20 minutes. Check. When the underside of the squash is golden, transfer to the broiler. Broil 2 to 3 minutes or until golden - check often! Set aside to cool to room temperature.

Drain bulgur through a fine-meshed sieve, then transfer to reserved bowl. Add the scallions and parsley. Add the 1/4 cup lemon juice, 1/4 cup olive oil, pomegranate seeds, almonds, currants with vinegar, and remaining teaspoon of salt, and toss.

Let sit for 10 minutes before adjusting the flavor. Taste and adjust seasoning as necessary with more salt, olive oil, lemon, or vinegar as needed. Add the squash, and toss gently. Serve.