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# Roasted Kabocha with Sesame Miso Sauce

## Description

Sweet, nutty kabocha squash gets a delicious upgrade with a savory-sweet sesame miso glaze—roasted to perfection and finished with sesame seeds and green onions for a warm, comforting flavor boost. A cozy side dish that complements any meal beautifully.

Total time: 40 min   Yield: 4 servings

## Ingredients

2 lb kabocha pumpkin (cut and peeled, 2" pieces)  
3 tsp light miso  
¼ cup water  
1 Tbsp honey  
1 tsp sesame oil  
1 Tbsp light oil  
1 Tbsp rice vinegar  
1 tsp finely grated ginger  
2 Tbsp white sesame seeds  
2 Tbsp green onions (sliced thin)

Prep Time: 15 min   Cooking Time: 25 min   Total Time: 40 min

## Instructions

In a medium bowl or jar, whisk together the miso, water, honey, toasted sesame oil, light oil, rice vinegar and grated ginger to create the sauce.

Arrange the kabocha on a parchment-lined baking sheet and baste with the sauce. Cook at 350°F for 25 minutes, or until easily pierced with a toothpick. Transfer using a spatula to a serving dish and drizzle with additional sauce; top with toasted sesame seeds and green onion slices.

## Recipe brought to you by:

Chef Alyssa Moreau