



## Peak Season! Harissa-Spiced Roasted Veggies

with Pistachios, Feta & Red Pepper Pesto



30-40min



2 Servings

Harissa spice adds a warming heat to roasted hearty vegetables like delicata squash, rainbow carrots, and sweet yellow onions. We make this colorful vegetarian dish main course worthy with the addition of roasted red pepper pesto—perfect for dragging the caramelized veggies through—a sprinkle of feta cheese, herbaceous gremolata, and salty chopped pistachios for a nutty crunch.



## What we send

- 1 delicata squash
- 6 oz carrots
- 1 red onion
- ¼ oz harissa spice blend
- 1 oz salted pistachios <sup>2</sup>
- 2 oz feta <sup>1</sup>
- ¼ oz fresh parsley
- garlic
- 2 (2 oz) roasted red pepper pesto <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet

## Cooking tip

It's peak season for squash, which means they're at their most delicious!

## Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

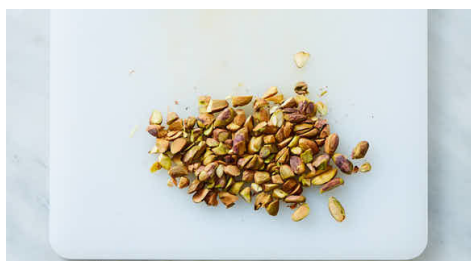
## Nutrition per serving

Calories 700kcal, Fat 53g, Carbs 52g, Protein 15g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Trim stem end from **delicata squash**, then cut squash crosswise into 1-inch rings (no need to peel). Remove and discard seeds from rings. Scrub **carrots**, then halve (or quarter, if large) lengthwise. Halve and cut **all of the onion** into 1-inch wedges.



### 4. Toast pistachios

Place **pistachios** on a piece of foil and roast on upper oven rack until toasted and golden brown, about 5 minutes (watch closely as ovens vary). Transfer to a cutting board and let cool slightly, then coarsely chop.



### 2. Season vegetables

On a rimmed baking sheet, toss **carrots**, **onions**, and **squash** with **2 tablespoons oil**, **2 teaspoons of the harissa spice**, and **a generous pinch each of salt and pepper**.



### 5. Prep feta & gremolata

Crumble **feta**. Coarsely chop **parsley leaves and stems** together. Finely chop **1 teaspoon garlic**. In a small bowl, stir to combine chopped garlic, parsley, **2 tablespoons oil** and **a pinch each of salt and pepper**.



### 3. Roast vegetables

Roast **vegetables** on upper oven rack until tender and golden brown, 25-30 minutes, flipping vegetables halfway through.



### 6. Serve

Spoon **red pepper pesto** onto plates and top with **roasted vegetables**. Spoon **gremolata** over top, then sprinkle with **crumbled feta** and **chopped pistachios**. Drizzle with **oil**. Enjoy!