

VIETNAMESE PAN ROASTED BUTTERNUT SQUASH

1 small butternut squash (about 1 ½ pounds)
4 garlic cloves, chopped
1 tablespoon fresh lime juice
Kosher salt, freshly ground pepper
4 tablespoons sesame oil, divided, plus more for drizzling
15 ounces chickpeas, soaked, cooked, drained, patted dry

1 medium onion, chopped
2 tablespoons curry powder
2 radishes, trimmed, very thinly sliced
1 cup parsley, mint, and/or cilantro leaves
2 tablespoons pomegranate seeds (optional)
½ cup caramelized fish sauce

Instructions

Roast squash in oven at 425 degrees until a paring knife pokes through the skin easily, about 55 minutes. Cool. Trim ends, halve lengthwise, and scoop out seeds. Cut squash into large pieces; discard skin.

Heat 2 Tbsp. oil in a large skillet over medium-high. Brown and crisp chickpeas. Add onion and garlic and cook, until onion is translucent. Sprinkle in curry powder and cook, stirring, until mixture is fragrant, about 1 minute. Season with pepper and transfer to a medium bowl.

Heat 2 Tbsp. oil in same skillet over medium-high. Cook squash pieces, cut side down, undisturbed, until browned and caramelized. Turn pieces over, remove from heat, and season with pepper. Spoon chickpea mixture over squash, then pour about a ½ cup of caramelized fish sauce into the pan.

Toss radishes, herbs, and pomegranate seeds, if using, with 1 Tbsp. lime juice in a small bowl; drizzle with a splash of oil and season with salt and pepper. Scatter over squash and chickpeas. Finish with pepper. Salt to taste.

CARAMELIZED FISH SAUCE

2 cups sugar
1 tablespoon fresh lime juice
4 large shallots, very thinly sliced
1 dried hot red chile

3 star anise pods
One 2-inch cinnamon stick
2 teaspoons fresh ground black pepper
1/2 cup Asian fish sauce

Instructions

In a medium saucepan, combine the sugar, lime juice and 1/4 cup of water and bring to a boil. Using a wet pastry brush, wash down any sugar crystals on the side of the pan. Boil over low heat until a deep amber caramel forms, about 20 minutes.

Stir in the shallots, chile, star anise, cinnamon and pepper. Remove the saucepan from the heat and carefully whisk in the fish sauce and 1/4 cup of water. Stir over moderate heat until the caramel is dissolved. Pour the sauce into a heatproof bowl and let cool completely. Remove the chile, star anise and cinnamon stick. The caramel can be refrigerated in a lightly sealed container for up to 2 weeks.

SKILLET ASIAN PEAR CRISP

6 tbsp. (3/4 stick) butter, divided

1/2 cup of your favorite chopped nuts: walnuts, pecans, hazelnuts, almonds, etc.

1 tsp. grated lemon zest

1/2 cup rolled oats

1/4 cup shredded unsweetened coconut

1/3 cup packed brown sugar

1/2 tsp. cinnamon

Salt

2 lb. Asian pears, unpeeled but trimmed, cored and chopped

Instructions

Put 5 tbsp. butter in large skillet over low heat. When butter is melted, add nuts, lemon zest, oats, coconut, packed brown sugar, cinnamon and a pinch of salt; toss to coat. Cook, stirring frequently, until topping is golden and crisp, 6 to 8 min. Remove from the pan; no need to wipe it out. The topping can be made ahead and stored in an airtight container up to a day or so in advance.

Put 1 tbsp. butter in the skillet over medium heat. When it's melted, add fruit and cook, stirring occasionally until pears are soft but not mushy, 10 min. Scatter the topping over the warm fruit and serve. This recipe can be made with any fruit you like, including berries, apples and mangoes. Adjust cooking time based on firmness of the fruit.

SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

- 6 tbsp. (3/4 stick) butter, divided – ACHADINAH CHEESE CO
- 2 tablespoons pomegranate seeds – AVILA & SONS
- 1 cup parsley, mint, and/or cilantro leaves – ANNA'S FARM
- Radishes – ANNA'S FARM
- 1 small butternut squash (about 1½ pounds) – COUNTRY RHODES FARM
- 1/2 cup of your favorite chopped nuts: walnuts, pecans, hazelnuts, almonds – KENNEDY FARM or AVILA & SONS
- Chickpeas – SUNCOAST FARMS
- 2 lb. Asian pears – TERRY RANCH
- Lemon – VALLEY CENTER ORCHARD
- Limes – VALLEY CENTER ORCHARD
- Baby Bok Choy – VANG FARM
- Onion – VANG FARM
- Garlic – VANG FARM
- Cilantro – VANG FARM

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