

Hoisin Turkey Thighs with Squash

INGREDIENTS

1 cup hoisin or sweet bean sauce

¼ cup soy sauce

3 ½ tsp rice wine or sake

2 tbsp minced garlic

2 tbsp minced fresh ginger

1 tsp hot chile paste or dried chile flakes

3 lbs turkey thighs, trimmed of fat and cut through bones into 2" pieces

2 cups scallion greens cut into 1" lengths

3 ½-4 lbs butternut or acorn squash, peeled, cut in half and seeds removed

1 ½ tsp toasted sesame oil

1. Create the marinade by mixing the first six ingredients together in a medium-sized bowl.
2. Put the turkey pieces in a large bowl and add the marinade. Toss to coat and cover tightly with plastic wrap. Let marinate for 1 hour or longer in the refrigerator.
3. Preheat the oven to 400°. Toss the scallions with the marinated turkey. Pour into a large casserole with a lid, cover and place in the oven. Bake the turkey for 30 minutes, stirring once or twice.
4. While the turkey is cooking, cut the squash into 2" pieces. Toss with the toasted sesame oil. Arrange on a baking sheet lined with aluminum foil and cover with foil.
5. Place the squash in the oven next to the turkey casserole. Bake both for 20 minutes. Stir the turkey, cover, and remove the aluminum foil from the squash. Continue baking for another 25 minutes, or until both are tender (a knife pierced through the center should come out easily). Arrange the squash in a deep bowl or on a platter with a lip, and spoon the turkey with its sauce on top. Serve with steamed rice.

Yields 6-8 servings

Source: Spices of Life: Simple and Delicious Recipes for Great Health
by Nina Simonds (Knopf)