

# Butternut Squash and Apple Puree with Lamb Chops and Gremolata

## Roasted Butternut Squash and Apple Puree

1 large butternut squash (about 2 1/2 pounds), peeled, seeded, and cut into 1-inch cubes  
3 apples (about two pounds total), peeled, cored, and cut into 1-inch cubes  
1 medium onion, cut into 1-inch cubes  
Couple of sprigs of fresh rosemary  
Coarse salt and ground pepper  
Olive oil for drizzling  
4 tablespoons butter, softened

## Gremolata

1 bunch Italian (flat-leaf) parsley, coarsely chopped  
1 sprig rosemary, leaves removed and stem discarded  
3 cloves garlic, peeled & coarsely chopped  
1 shallot, peeled & coarsely chopped  
1 lemon, zested and juiced  
Kosher salt & freshly ground black pepper, to taste

## Chops

3 or 4 lamb chops (depending on cut and size)  
1 tablespoon canola oil  
2 tablespoons butter  
1 sprig rosemary  
Salt and pepper

**Puree:** Preheat Oven to 400°F. Spread squash, apples and onions in a single layer onto a rimmed baking sheet. Drizzle with olive oil, sprinkle generously with salt and pepper and add rosemary. Roast for 40 to 45 minutes, turning every 15 minutes or so for even roasting.

When done, discard rosemary sprigs and let cool slightly. Transfer squash mixture to a food processor. Add butter; process until smooth. Season with additional salt and pepper if needed; serve. (If serving later, gently reheat in a medium saucepan over low.)

**Gremolata:** Place lemon zest, juice and remaining ingredients in a food processor or blender. Pulse until well blended but not liquefied. If doing my hand, finely mince the ingredients and mix, or prepare in a mortar and pestle. The gremolata can be made up to 6 hours in advance.

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