

one good recipe

# Nothing shallow about this looker

If you're interested in yummy plants, you might want to check out "Gorgeous Vegetables."

The book, which came out this past August (Kyle, \$19.95), is the third in a series of "Gorgeous" books by British chef-turned-food writer Annie Bell (she also did "Gorgeous Cakes" and "Gorgeous Desserts").

These recipes, as she writes in the introduction, "are more than anything a celebration of the produce itself" — a notion that has come a long way, even in the past decade. Now more than ever, "Farmers' markets and specialized shops are glorious hunting grounds for really good veggies — big boxes piled high with soil-crustured roots, cabbages with snails clinging inside their outer leaves, carrots and beets with their tops attached, a general sense of things having only recently been pulled from a field, casting in their turn a general sense of well-being that comes with eating lots of gorgeous vegetables."

And they are absolutely gorgeous here, as photographed by Chris Alack and as printed in this beautiful paperback.

The recipes are not all vegan or vegetarian — chapters range from Dips to Gratins to Salads ("Big," "Small" and "Green," plus "Rich Dressings") — but "any meat or fish is incidental," she writes, "and if you are someone who normally eschews them, you will still find plenty to please."

Here is one of her yummy all-veg ones.

— Bob Batz Jr.



Bob Batz Jr.

## ROASTED SQUASH AND LENTILS WITH HARISSA DRESSING

*PG tested*

"Penne pasta and shavings of parmesan are also particularly fine with roasted butternut," writes Annie Bell, "in which case a dash of balsamic vinegar will do well in lieu of the harissa."

I halved this recipe; the full one would take a big roasting dish. Made the dressing with harissa, a chili paste, from Mustapha's Moroccan, which has become more widely available at stores including Whole Foods and Williams-Sonoma.

— Bob Batz Jr.

- 2 butternut squash (about 1½ pounds each)**
- 7 tablespoons extra-virgin olive oil, divided**
- Sea salt and black pepper**
- 7 ounces French green lentils**
- 2 large red onions, peeled, halved and thinly sliced**
- 2 to 3 cups butter lettuce or bibb lettuce**

### For the dressing

- 2 teaspoons harissa**
- 2 teaspoons lemon juice**
- 2 tablespoons extra-virgin olive oil**



## olive oil

**Heat** oven to 400 degrees. Slice the top and bottom off the squash, then halve them and cut off the skin. Quarter the bulbs to remove the seeds and slice these sections into wedges. Halve the remaining cylindrical trunks lengthways and slice  $\frac{1}{2}$  inch thick. Arrange the squash in a roasting dish in a crowded single layer. Drizzle over 3 tablespoons of olive oil, season, and roast for 1 hour. Turn the squash after 30 minutes, and again after 45 minutes.

**About** 20 minutes after putting the squash in to roast, bring a medium-sized pan of water to a boil. Add the lentils and cook for about 25 minutes until just tender, then drain into a sieve.

**Toss** onions with 2 tablespoons of oil, scatter over the base of a large roasting dish and put in oven when the squash have been cooking for 35 minutes to cook for the rest of the time. Stir halfway through. Add the onions and lentils to the pan with the squash and pour over the remaining 2 tablespoons oil. Scatter over some salt and gently turn, using a spatula.

**Whisk** the harissa and lemon juice together in a bowl, then whisk in the oil. Pour this over the salad leaves in a bowl, and serve salad piled on top of the squash and lentils. The squash and lentils also can be served at room temperature, in which case dress salad at last minute.

**Serves** 4 to 6.

— *“Gorgeous Vegetables”*  
by Annie Bell  
(Kiddo Aug 2010 \$19.95)