

Roasted Butternut with herb Oil and Goat Cheese

- 1 large butternut squash or other large winter squash (about 4 pounds), scrubbed
- 1 garlic clove, finely grated
- ¼ cup olive oil
- ¼ cup finely chopped parsley
- 1 tablespoon finely chopped marjoram or oregano
- 1½ teaspoons red wine vinegar, divided
- Kosher salt, freshly ground pepper
- 3 ounces fresh goat cheese

Preheat oven to 425°. Place squash on a rimmed baking sheet and roast, turning once, until tender, 35–45 minutes. Let cool slightly.

Meanwhile, whisk garlic, oil, parsley, marjoram, and ½ tsp. vinegar in a small bowl to combine; season herb oil with salt and pepper. Halve squash lengthwise and scrape out seeds. Using a large metal spoon, scoop out large pieces of flesh and place in a large bowl; discard skin. Add remaining 1 tsp. vinegar and gently toss to coat; season with salt and pepper. Transfer squash to a platter and drizzle with herb oil. Crumble goat cheese over.

Do Ahead: Herb oil can be made 1 day ahead. Cover and chill.