

Neighbor's Delight

By Dennis Bills, The Big Event
Makes 10-12 servings

Ingredients:

- 1 medium sized kabocha squash (cut in half, deseeded)
- 2 large sweet potatoes, peeled and $\frac{3}{4}$ " dice
- 1 large sweet onion, chopped
- 2 large poblano peppers, rough chop to $\frac{1}{2}$ "
- 1 stick Kerrygold Pure Irish Butter (8 oz, divided)
- 1 $\frac{1}{2}$ tsp. Tutu's Pantry Ginger & Basil or mixture of ground ginger and ground basil spices
- 1 Tbsp. oil (I use avocado, olive oil would work fine, too)



optional:

- 12-16 oz. Wild Sockeye Salmon, de-skinned, deboned, and diced into $\frac{3}{4}$ " pieces. (If using frozen, thaw about 75%.)
- Salt and Pepper (to taste)
- 12 oz. shredded Monterey Jack cheese

Preparation:

1. Heat oven to 350 degrees. Put the squash flesh-side down into a baking dish with an inch of water and 4 oz. butter distributed evenly around squash in water. Bake for 45 minutes. Take a fork to the skin to test doneness. Either remove from oven or cook for 15 or so minutes.
2. Then, empty some of the water, leaving about $\frac{1}{2}$ - $\frac{3}{4}$ " inch of buttery water. Let sit for about an hour (until skin is cool to touch). Squash will absorb some of the water. **When finished, it will look like this ---->**
3. While squash is cooling, place the prepared sweet potatoes in a steamer (I use this [one](#)) and steam for 17 minutes.
4. In a wok, melt 4 oz butter, add onion and poblano peppers, cooking until softened and translucent. Next, add the seasoning (and *optional* salmon pieces), mixing with other vegetables and butter. Cook it all evenly together, covered, at a low-medium heat for 8 minutes (or until salmon is cooked through).
5. Once the squash is fully cooled, scoop the flesh of the squash out into a large mixing bowl. Discard skin.
6. Remove sweet potatoes from steamer and mix with squash. Gently mix in onion/pepper and salmon together with the squash and sweet potatoes.
7. Coat a large casserole dish evenly with oil. Pour contents of the mixing bowl into the casserole dish and distribute evenly. *Optional:* Spread shredded cheese over the top of the casserole.
8. Bake for about 45 minutes or until the cheese top starts to crust and turn golden brown. If you're omitting the cheese, cover with foil at about 30 minutes to avoid burning edges of casserole.



Entire dish can be prepared ahead, except for adding the shredded cheese and baking. Cover with foil until ready to bake. Store leftovers (if you have any!) in the fridge up for to two days.