



Scarlett Wines

2019 HERITAGE RESERVE
CABERNET SAUVIGNON

Roasted Squash with Lentils & Walnuts

with Balsamic and Sage

Lentils and walnuts give this vegetarian main depth; roasted squash and sage balance dark berries and cocoa notes.

Serves 4 | Prep 20 min | Cook 40 min | VEGETARIAN

INGREDIENTS

- 1 medium butternut squash, peeled and cubed
- 3 tbsp olive oil, divided
- 1 tsp kosher salt; 1/4 tsp pepper
- 1 cup green lentils; 1 bay leaf
- 1 small onion, diced; 2 garlic cloves, minced
- 1 tsp chopped sage
- 1/2 cup vegetable stock
- 1 tbsp balsamic vinegar
- 1/2 cup toasted walnuts
- 1/4 cup chopped parsley
- 1/3 cup crumbled blue cheese

DIRECTIONS

1. Heat oven to 425°F. Toss squash with 2 tbsp oil, half the salt and pepper; roast 30-35 min.
2. Simmer lentils and bay leaf in water 25-30 min, until tender; drain and discard bay leaf.
3. Soften onion in remaining oil 5 min. Add garlic and sage; cook 1 min. Add lentils, stock, balsamic and remaining salt; simmer 5 min.
4. Fold in squash and walnuts. Finish with parsley and blue cheese; serve warm.

POUR & SERVE

Pour gently and check for sediment; taste before deciding on a brief decant.