

Roasted Squash with Lemony Yogurt and Chili Crisp

BY JAMES PARK | @JAMESYWORLD

Every Thanksgiving, I get to visit my American family back in Huntsville, Alabama. Princess, who I call my American mom, and I start getting excited about what we're going to cook months before Thanksgiving, even though the menu often stays the same. We both know the real stars of Thanksgiving are the sides!

This roasted squash with lemony yogurt and chili crisp was a new addition to our table last year, and it quickly became one of the crowd favorites. I wanted to bring the warmth and coziness of roasted squash, specifically kabocha, because it reminds me of Korean winters. When roasted with the skin on, the outside becomes beautifully caramelized while the inside gets creamy and tender. The smell of squash roasting in the middle of Huntsville somehow takes me back to winters in Korea. Served over cool, garlicky, lemony yogurt and finished with a generous drizzle of chili crisp, the dish brings together sweet, earthy squash, bright tanginess, creaminess, and heat. It felt like the perfect way to bring a little piece of Korea to our very traditional American Thanksgiving table.

Roasted root vegetables like goguma (sweet potato) and danhobak (kabocha squash) have always carried a sense of Korean winter for me. Sharing this dish with my American family feels like my way of letting them experience a little piece of Korea, just as they've shared so much of their own culture and traditions with me. It stands out among American Thanksgiving classics like sweet potato casserole and green bean casserole, yet somehow fits right in. In many ways, that unexpected harmony reminds me of my own place in the family: a Korean immigrant who now lives in New York, welcomed, accepted, and loved as part of a very Southern family.

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SERVES: 3-4

INGREDIENTS

1½ lbs squash, preferably kabocha, though butternut or honeynut squash also work
2 tbsp extra-virgin olive oil
1½ tsp kosher salt, divided
1 cup plain Greek yogurt
3 garlic cloves, finely grated
1 to 2 tbsp fresh lemon juice, to taste
1 tsp lemon zest
1 to 2 tbsp chili crisp, or more to taste

INSTRUCTIONS

01 Preheat the oven to 425°F. Remove the seeds from the squash and cut into roughly ½-inch-thick wedges. If using kabocha, you can leave the skin on. Toss the squash with the olive oil and 1 teaspoon kosher salt until evenly coated.

02 Arrange the squash in a single layer on a baking sheet, making sure the pieces aren't too crowded. Roast for 25 to 35 minutes, flipping halfway through, until the squash is tender and deeply caramelized around the edges.

03 While the squash roasts, combine the Greek yogurt, grated garlic, lemon juice, lemon zest, and remaining ½ teaspoon kosher salt. Stir until smooth. Taste and adjust the lemon juice or salt as needed.

04 Spread the lemony yogurt over the bottom of a large serving platter. Arrange the roasted squash over the yogurt, then spoon or drizzle the chili crisp generously over the top. Serve warm or at room temperature.