

Simmered Kabocha Squash with Scallions
Recipe from Cynthia Chen McTernan
Adapted by Julia Moskin
[Featured in "The Thanksgiving Leftovers Everyone Forgets"](#)
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By Julia Moskin

Yield: 6 to 8 servings
Time: 20 minutes

INGREDIENTS

2 tablespoons vegetable oil, such as canola or peanut
8 to 10 cups cubed kabocha squash, skin off or on (from 1 squash, 2 to 3 pounds); see note
½ cup thinly sliced or chopped scallions (6 to 8 scallions), more for serving
About 1 cup chicken or vegetable broth
Salt and ground black pepper
Sriracha, soy sauce or both, for serving (optional)

PREPARATION

1. In a wide skillet or wok, heat the oil over high heat until shimmering. Add the squash and toss with a spatula until evenly coated with oil. Cook, stirring occasionally, until lightly caramelized, 5 minutes.
2. Reduce the heat to medium and add the scallions. Stir, then add 1/2 cup of broth and stir again. Adjust the heat to a simmer. If using skin-on squash, turn the pieces so that the skin is submerged; this allows them to cook evenly.
3. Cover and simmer until squash is tender and skin (if using) is cooked through, 10 to 15 minutes. Check occasionally to make sure the pot isn't cooking dry; add broth as needed to keep the mixture simmering. The broth will reduce and thicken into a light sauce.
4. When cooked through, sprinkle generously with salt and pepper, stir and taste the squash and the broth. Add salt and pepper as needed. Serve hot, sprinkled with extra scallions. Ladle a little extra hot broth over each serving.

Tip

The rind of kabocha squash usually becomes soft enough to eat, but you may also remove it beforehand. When choosing, note that the smoothest squash (with fewer nubs and bumps) will be the most tender.