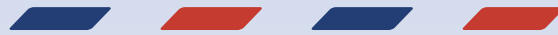


BUTTERNUT SQUASH BOLANI



Traditionally, this Afghan stuffed flatbread is filled with potatoes, but I love the beauty of butternut squash, roasted to concentrate its natural sweetness and flecked with scallions and cilantro. You can really use anything for the filling: it's a great way to repurpose vegetable curries or leftover Thanksgiving sweet potatoes. You will get the best results if you cook them immediately, so a team effort is best here: have one person rolling out the bolani and another at the stove cooking them. I flip them several times to ensure that the bolani cooks evenly. If you're in a pinch, do as the wonderful Afghan cook Homayon Karimy sometimes does: skip the dough, and use a tortilla, cooking for less than a minute on both sides, until browned. You can't seal the edges and the result is crunchier, like a quesadilla.

Serves 8

Ingredients:

- 1 medium butternut squash (about 3 cups of cooked flesh)
- 2 tablespoons extra virgin olive oil
- Kosher Salt
- 1-2 scallions (about 1/3 cup)
- ½ cup tightly packed chopped cilantro
- ½ medium serrano chile, minced (optional)
- 1 teaspoon sumac
- Freshly ground black pepper
- 3½ cups all-purpose flour, plus more for dusting
- 1½ cups water, plus more if necessary
- Canola oil for cooking
- Plain yogurt or Yogurt Sauce, for serving
- Chutney, for serving

- 1.** Equipment: Baking dish, pastry brush, large bowl, medium wide bowl, large nonstick or cast-iron skillet griddle
- 2.** Preheat the oven to 425 degrees and line a baking sheet with foil. Cut the butternut squash in half lengthwise, and scoop out the seeds and pulp. Drizzle with oil, sprinkle with salt, and place cut-side-up in a baking dish. Roast occasionally using a pastry brush to brush oil over the surface of the squash, until soft and mashable, 60-90 minutes. Remove squash from the oven and allow to cool until it can be handled, at least 10 minutes. Turn cut-side down, and use a paring knife to peel the skin off the squash (it should come off easily).
- 3.** Place the squash in a large bowl and mash roughly with a fork. Mix in scallions, cilantro, chile (if using), sumac, 2 teaspoons salt, and few grinds of black pepper, and mix. Taste and add salt if necessary. Set aside.
- 4.** In a medium wide bowl, whisk flour and 2 teaspoons of salt. Slowly add enough of the water to hydrate the flour, mixing with your hands. Transfer to a floured surface and knead until smooth and firm, about five minutes. Cover bowl and let rest for 15-20 minutes.

- 5.** Return the dough to the floured surface and use a bench scraper or knife to divide the dough into eight equal parts. Shape each part into a ball. Stretch each ball into a 6-inch circle. Spread half of the circle with about 1/3 cup of the filling, leaving about a seam of about 1/2 inch on the edges. Fold the other side of the filling over to form a semicircle. Gently use the palm of your hand to push out the air from the filling and press or crimp the edges together to seal the flatbread.
- 6.** Warm a large nonstick or cast-iron skillet griddle over medium high heat. Add 1/2-1 teaspoon canola oil and use a paper towel to rub all over the surface of the pan. (More oil will result in crispier flatbreads.) Lift one bolani into the pan and cook for 1 minute. Brush another 1/2 teaspoon of oil on the top of the bolani, flip it over, then cook for about 1 minute on the other side. Flip two more times, cooking for another 1-2 minutes on each side, until browned and blistered, about 5 minutes total per bolani.
- 7.** Remove and drain on a plate lined with paper towels. They will probably disappear quickly, but you can keep them warm in a 250 degree oven, if necessary. Serve alongside Yogurt Sauce and chutney as a dip, or do as Karimy's family often does, and simply take bites of yogurt in between bites of bolani.