

A TASTE OF PALESTINE
Virtual supper club with Chef Reem Kassis
Ingredients and recipe



Thank you very much for joining us for our virtual supper club with Chef Reem Kassis and for supporting our efforts to educate and empower underprivileged Palestinian youth.

To help you prepare for the supper club, Reem's compiled a checklist of ingredients you'll need to make this tasty Butternut Squash Fatteh. We've also listed some instructions from Reem on how to prepare the dish in the lead up to the supper club. If you have any questions, please contact the Galilee Team on info@galileefoundation.org.uk and we'd be happy to help.

Please note that while this is a free event, we would greatly appreciate it if you take the time to read and donate to our [COVID-19 appeal](#).

Butternut Squash Fattah recipe and method - Serves 4 – 6

- ❑ 9oz/250g pita bread* cut into ¾-inch/2-cm squares (about 4 cups)
- ❑ 1 tablespoon olive oil

***Note:** You can use pita chips instead of pita bread if you don't want to toast your own bread

For the butternut squash

- ❑ 1 medium sized butternut squash - peeled and cut into bite-sized cubes (about 5 cups or 1¾ lb / 750g)
- ❑ 1 red onion sliced into 16 wedges
- ❑ 3 tablespoons of olive oil
- ❑ 1 teaspoon of salt
- ❑ ¼ teaspoon of black pepper
- ❑ 1 tablespoon of za'atar
- ❑ 1 aleppo pepper / red chilli flakes or pomegranate seeds for garnish

For the yoghurt sauce

- ❑ ⅔ lb / 300g plain yoghurt
- ❑ 3 tablespoons of tahini
- ❑ 2-3 tablespoons of freshly squeezed lemon juice
- ❑ 1 small clove of garlic, crushed
- ❑ ¾ teaspoon of salt

Method:

1. Preheat the oven to 350°F/180°C/Gas Mark 4. Cut the pita breads and put on a baking sheet. Bake in the oven for about 15 minutes, or until the squares are completely dry and crisp and starting to darken in color, moving the bread around from time to time. Remove and set aside. (This step can be done a couple of days in advance).
2. To roast the butternut squash, preheat the oven to 450F / 230C and line a baking sheet with parchment. Toss butternut squash and onions with the olive oil, salt, and black pepper and spread on the baking sheet. Try to keep the onions hidden between the squash as they cook faster and you do not

want them to burn. Roast for 30 minutes, moving around once throughout.

3. Meanwhile, prepare the yoghurt sauce by combining all the ingredients together and stirring until smooth.
4. To serve, place the bread on a serving platter. Top with the roasted squash, leaving a small border so the bread is still visible. Pour the yoghurt on top and sprinkle with the za'atar, and chilli flakes or pomegranate seeds, if using. Serve immediately to retain the crunchiness of the bread.

Website: <https://www.galileefoundation.org.uk>