

Easy Roasted Acorn & Butternut Squash with Herb Brown Butter

INGREDIENTS MAKES 8 SIDE SERVINGS

- 1 butternut squash, cut into 1-inch cubes
- 1 acorn squash, cut into 1-inch cubes
- 2 Tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 6 Tablespoons butter
- Approx. 10-15 fresh herb leaves (sage recommended but can use thyme or rosemary)
- Sea salt, *optional for garnish*



DIRECTIONS

1. Preheat oven to 400°F.
2. Use a sturdy vegetable peeler or knife to peel both squashes.
3. Cut each squash in half. Remove seeds and membranes and discard.
4. Cut squashes into 1-inch cubes and place in a single layer on a cookie sheet. If crowding is an issue, use two cookie sheets. This will help make sure the squash get a crisp outside.
5. Drizzle with olive oil and sprinkle with salt and pepper to taste. Stir to coat.
6. Roast in oven for 45-60 minutes, until edges brown and caramelize.
7. Meanwhile, melt butter in a small sauce pan or skillet.
8. When butter comes to a foamy simmer, add fresh herb leaves. Cook for 1-2 minutes and then flip leaves with a fork.
9. Cook an additional 1-2 minutes. Remove herbs from skillet and place on a napkin to drain and dry.
10. Continue cooking butter, stirring often, until the color deepens to a golden brown. Remove from heat.
11. Place roasted squash in a serving bowl. Top with either whole or roughly chopped herbs from earlier. Drizzle squash with the the brown butter.
12. Garnish with sea salt if desired. Serve and enjoy!

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