

Roasted Butternut Squash

2 medium butternut squash
6 tablespoons unsalted butter, melted
1/4 cup packed brown sugar
1 1/2 teaspoons course salt
1/2 teaspoon freshly ground black pepper

Preheat oven to 400 degrees. Cook squash in the microwave for a couple minutes to soften skin and make easier to cut. Cut off the ends of each squash and peel entire squash. Cut in half lengthwise and remove the seeds. Chop the squash into 1 1/2-inch cubes and place in a shallow baking dish. Add the butter, brown sugar, salt, and pepper and toss all together. Spread in a single layer and roast for 45 minutes,, turning a few times to brown evenly. Serve hot.

*Adapted from a Barefoot Contessa recipe