

# Honey Roasted Butternut Squash

<b>Nutrition Facts:</b>	
Yield	8
Calories	133
Fat	3.5 g
Sodium	147 mg

<b>Code</b>
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## **Ingredients Needed:**

2 large butternut squash, halved and seeded  
2 Tbsp. honey  
1 ½ Tbsp. butter  
½ tsp. salt  
2 Tbsp. chopped pecans  
1 Tbsp. minced fresh parsley

## **Recipe Directions:**

- Preheat oven to 400 degrees.
- Place squash halves, cut sides up, on a foil-lined baking sheet. Place honey and butter in a microwave safe bowl. Microwave on high 30 seconds or until butter melts; stir to combine. Brush half of honey mixture over cut sides of squash. Sprinkle squash with salt and pepper. Bake for 1 hour, until tender.
- Carefully place squash, cut sides up, on cutting board. Halve squash lengthwise; cut each half crosswise into thirds. Place squash on a platter. Heat reserved butter mixture in microwave on high 20 seconds. Drizzle remaining butter mixture over squash; sprinkle evenly with parsley and pecans.