



Roasted Honeynut Squash

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

- 2 honeynut squash cut in half
- 2 tbsp olive oil
- 4-5 sprigs of fresh thyme
- Kosher salt & pepper
- 2 tbsp goat cheese crumbled, for garnish
- 2 tbsp pistachios roughly chopped, for garnish
- 2 tbsp pomegranate seeds

Preheat oven to 400°F. Line a baking sheet with parchment paper, then cut each honeynut squash in half lengthwise. Scoop out the seeds and liberally brush olive oil on each cut side. Sprinkle with salt and pepper and lay the thyme sprigs across each cut side. Bake for 20 minutes until fork tender.

To serve, plate each squash and sprinkle with goat cheese, chopped pistachios and pomegranate seeds.

Chef's Notes:

If your honeynut squash is too difficult to slice open, microwave for 1-2 minutes and you should be able to easily slice through. These cute mini squashes are still relatively new, however you can often find them at farmer's markets, and local specialty grocery stores like Whole Foods, Trader Joe's and Sprouts Farmers Markets.

Recipe from Howe We Live