



Makes: 8 servings

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

Roasted Honeynut Squash with Brown Sugar

Ingredients

- 4 small honeynut squash, halved lengthwise, seeds removed (about 2-3 pounds)
- 6 tbsp unsalted butter, softened
- 2 tbsp brown sugar
- $\frac{3}{4}$ tsp sea salt, plus more to taste
- $\frac{1}{4}$ tsp cinnamon
- Pinch of cayenne (optional)
- $\frac{1}{4}$ cup finely chopped pecans or pepitas
- Freshly cracked black pepper, for serving

Instructions

Preheat the oven to 425°F and place a rack in the center position.

Place the squash halves cut sides up on a rimmed sheet pan. Evenly spread the butter on the cut side of each squash.

In a small bowl, combine the sugar, salt, cinnamon, and cayenne (if using). Sprinkle the spice mixture evenly over the buttered squash.

Roast for 25 minutes. Remove from the oven, leaving the oven on. Carefully sprinkle the squash with pecans, then return to the oven until fork-tender and browned, 15 minutes more. Transfer to a serving platter or divide among 8 plates. Sprinkle with salt and pepper before serving.

Recipe from The Modern Proper