

Roasted Butternut Squash with Sweet + Spicy Pecans

cook time 1 hour 5 minutes / total time 1 hour 30 minutes

Serves 2 people as an entree, 4-6 as a side

The sweetness of the squash with the creaminess of the goat cheese (or your non-dairy cheese of choice) with the crunchy sweet and spicy pecans will take your mouth to flavor and texture-town. Perfect for holiday gatherings or a low-key weeknight dinner.

ingredients

1 ¼ cups pecans

1 tbsp olive oil

1 tbsp maple syrup

¼ tsp salt

cayenne to taste (about ⅛ tsp for a subtle kick)

squash

1 large butternut squash, cubed

2 tbsp avocado oil

generous salt + pepper



garnish with

crumbled cheese of choice (goat cheese or Kite Hill Almond Milk Ricotta)

chopped parsley

pomegranate seeds

instructions

1. For the pecans - preheat oven to 275. Toss everything in a large bowl until pecans are well-coated. Arrange the pecans in an even layer on a baking sheet. Roast for 20 minutes, just until pecans start to get a little dark. Allow to cool completely.
2. For the squash - preheat oven to 400. Toss the cubed butternut squash with avocado oil, salt and pepper. Arrange in a single layer on a baking sheet. Roast for 30 minutes, undisturbed.
3. Remove the baking sheet after 30 minutes and increase the heat to 425. Give the butternut squash a stir. It should be starting to get golden.
4. Roast for an additional 15 minutes, until the squash is golden and crispy on some edges.
5. Allow to cool for 5-10 minutes, then transfer to the dish(es) you'd like to serve it in.
6. Sprinkle with a generous amount of pecans, your favorite cheese or non-dairy cheese, and any other toppings you'd like. Enjoy!