

Maple-Roasted Butternut Squash

4 servings

- 1 butternut squash, about 2 ½ lbs
- ¼ cup real maple syrup
- 1 tbsp unsalted butter
- 1 tsp chipotle hot sauce
- 1 tsp kosher salt

Preheat oven to 425°F. Cut the stem off the squash. Halve the squash lengthwise, then halve again lengthwise to make quarters. Scoop out the seeds with a spoon. Lay the quarters, cut side up, on a foil-lined baking sheet.

Combine the maple syrup and butter in a microwave-safe bowl. Cover with plastic wrap. Microwave on high until the butter melts. Carefully remove the plastic wrap and stir in the hot sauce. Add salt.

Pour half the sauce over the squash, making sure it pools in the seed cavity. Roast for 10 minutes. Remove from the oven, turn the squash to coat it in the sauce, and arrange the pieces with cut sides down. Return to the oven and cook until the sides in contact with the pan begin to caramelize, 10 to 15 minutes. Turn the other cut side down and continue to cook until browned and tender, about 15 minutes more. Transfer wedges to a platter and drizzle with remaining sauce.

Note: Add fresh rosemary or thyme to the butter instead of hot sauce or try another variety of winter squash, like buttercup.