

Roasted Butternut Squash by Lynn's Recipes



A very easy squash that can be served with any meal. You can also use the squash for soup.

Ingredients:

- 1 butternut squash, cut in half, lengthwise
- 2 tsp. butter
- 2 tsp. brown sugar
- Salt & Pepper

Cut the squash in half, lengthwise and place on a baking pan. Salt and pepper each half of the squash. Place 1 tsp. butter on each half of the squash, followed by a tsp. of the brown sugar, sprinkled all over the squash. Place in a preheated 400° oven for 25-40 minutes, depending on the size of your squash. A knife should go through the squash easily when it is done.

Serve and enjoy.

[Link to Curried Butternut Squash Soup with Lime Crema](#)

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