

Butternut Squash Casserole

Prep Time: 5 Minutes

Serves: 5-6

Ingredients

- 1 butternut squash
- 1 Tbsp. butter
- 2 Tbsp. brown sugar
- 1 cup chopped pecans



Directions

1. Cut squash in half and remove seeds. Save seeds for roasting.
2. Place squash halves cut side down in a glass baking dish or pan with enough water to cover the bottom of the pan.
3. Bake at 400 degrees until soft (pierce with a fork or toothpick). Around 30 minutes depending on size.
4. Remove from oven and scrap meat out of the skin.
5. Place squash, butter, and brown sugar in an 8 X 8 baking dish and mix thoroughly.
6. Top with pecans.
7. Place squash back in the oven at 350 degrees for 20 minutes or until pecans are toasted.

Note: May season with cinnamon, nutmeg, or cloves, if desired.

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