



Health Rating

Prep 10 min Cook 1 h Ready in 1 h 10 min Servings 4

Roasted Acorn Squash with Sage Butter and Raisins

Ingredients

1 squash	Acorn squash (medium or large squash cut into half and then sliced into 3/4 inch slices)
8 cup	Arugula
1/4 cup	Butter, vegan
1/4 cup	Raisins, seedless (sultana)
3 leaf	Sage, fresh (thinly julienned)
1 pinch	Sea salt (season to taste after cooking)

Instructions

Wash and cut acorn squash in half and then into slices 3/4 inch thick with skin on.

In a microwave or oven proof dish melt vegan butter and add in julienned sage leaves.

Using a brush, brush on sage butter onto each side of the slices of squash thoroughly.

Arrange butter infused sage leaves onto each slice and top evening with raisins.

Roast in a 400 degree oven until squash is tender.

Arrange arugula onto each plate and top with 2-3 slices of roasted squash

Optional serve with 1/2 cup brown rice.

Serving size 2-3 slices per person.