

MORTON & BASSETT SPICES®

Butternut Squash



- 1 butternut squash, halved
- 1 teaspoon Morton & Bassett Sage
- 1 teaspoon Morton & Bassett Onion Powder
- ¼ cup butter
- 1 teaspoon Morton & Bassett Italian Herb Blend
- ½ cup mozzarella cheese, shredded

Preheat the oven to 425°F. Scoop out the seeds of the butternut squash. Set aside. In a pan, add butter. Let melt and gently stir over medium-low heat until the butter has browned, about 3-5 minutes. Pull from heat and add M&B Sage. Set butternut squash on a parchment lined baking sheet, flesh side up. Using a spoon, generously cover the squash with the sage brown butter. Cover loosely with foil, set in the oven, and roast for 45-55 minutes, until the flesh is soft and easily punctured with a fork. Pull squash from the oven. Sprinkle M&B Onion Powder, M&B Italian Herb Blend, and shredded cheese over the squash. Bake for an additional 8-12 minutes, until the cheese has melted. Let cool for about 5 minutes. Slice lengthwise in half or into thirds, and serve.

Servings: 6 | Time: 1 hour 15 minutes



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