

Roasted Squash with Apples and Pecans

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Servings: 8

Preparation Time: 10 minutes

Start to Finish Time: 50 minutes

1/4 cup (1 stick) salted butter

1 teaspoon dried sage

3/4 cup apricot jam

1/2 teaspoon pumpkin pie spice

3 pounds winter squash (butternut or delicata), cut in wedges

1/2 cup pecans, chopped

2 medium green apples, peeled, cored and cut into 1/2-inch wedges

Preheat the oven to 375 degrees.

Line a rimmed baking sheet with foil.

In a microwave-safe bowl, combine the butter, sage, jam and pumpkin pie spice. Melt on LOW setting. Stir.

In a large bowl, toss the squash with half of the butter mixture. Spread the squash on a baking sheet.

Bake until the top is caramelized, about 40 minutes, tossing every 15 minutes or so.

Place the squash mixture into a 13x9-inch baking dish.

Place the baking dish on the middle rack of the oven.

Bake for 30 minutes.

10 minutes before the squash has finished baking, heat a pan on medium-high. Toast the pecans for 1 minute, shaking the pan.

Add the apple wedges and remaining butter mixture. Saute' for 4 to 5 minutes until caramelized.

Remove the squash from the oven.

Top with the pecan mixture and serve.

Per Serving (excluding unknown items): 134 Calories; 5g Fat (29.2% calories from fat); 1g Protein; 25g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 13mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1 Fat; 1 1/2 Other Carbohydrates.