

Spicy Honey-Glazed Butternut Squash

Melissa Gaman, Young Sun Huh and Jessica Widmer
Food Network Magazine - December 2020

Servings: 4

1 two-pound butternut squash, peeled, halved lengthwise, seeded and sliced into 1/2-inch-thick half moons
3 tablespoons harissa paste
3 tablespoons honey
2 tablespoons extra-virgin olive oil
1/2 lemon, sliced
2 cloves garlic, smashed
1 teaspoon ground cumin
Kosher salt
2 teaspoons red wine vinegar
torn fresh mint (for topping)

Preheat the oven to 450 degrees.

Place the squash in a foil-lined 9x13-inch baking dish. Toss with the harissa, honey, olive oil, lemon, garlic, cumin and one teaspoon salt.

Roast, tossing halfway through, until the squash is caramelized and tender, 50 to 60 minutes.

Drizzle the squash with the vinegar and top with mint.

Per Serving (excluding unknown items): 305 Calories; 7g Fat (19.2% calories from fat); 5g Protein; 64g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 3 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.