

SAGE SQUASH

The Cooks Next Door

1 Squash of your choice (about 3 -4 cups cubed)
1 tsp. olive oil
1 tsp. butter, melted
Salt & pepper to taste
2 Tb. butter
1/2 onion, diced
1 tsp. fresh sage
1/2 tsp. fresh rosemary

Preheat oven to 425 degrees.

Peel and cube the squash. Toss with olive oil, 1 tsp. melted butter, salt and pepper to taste (about 1/2 tsp salt, 1/4 tsp. pepper). Roast until tender about 15-20 minutes.

Melt 2 Tb. butter in a sauté pan. Add onion and cook until tender. Add sage and rosemary and a little more butter if needed and sauté until fragrant and onion is lightly browned. Add roasted squash and gently toss to coat with butter onion mixture. Garnish with more sage if desired.