

Honey Roasted Butternut Squash with Apples and Pecans

1 lb. Butternut squash, cubed
2 apples, peeled and cubed
3 T butter, melted
3 T honey
¼ c pecans, finely chopped (optional)
½ tsp EACH of nutmeg and cinnamon



Preheat oven to 400. Place cubed squash and apple in an 8 X 8 baking dish. Add 2 T water and roast uncovered, stirring occasionally for 20 minutes, or until almost cooked through. Combine next five ingredients. Remove squash from oven and pour honey mixture over squash. Stir lightly to coat and return to oven for another 10 minutes or until cooked through.

