

## Roasted Butternut Squash with Gorgonzola

### Ingredients:

2 tablespoons butter

1/2 tablespoon olive oil

1 Butternut squash

1/4 cup gorgonzola cheese (crumbled)

### Directions:

Preheat oven to 400 degrees. Add the butter and olive oil to a baking dish and place in the oven to melt the butter. Keep an eye on it so that the butter doesn't burn.

Peel squash, cut in half, and spoon out the seeds. Cut the squash into one inch chunks.

Remove the baking dish from the oven (be careful, it's hot!), add the squash to the baking dish, and toss with a big spatula to coat the squash in butter and olive oil.

Roast the squash for approximately an hour, turning the squash occasionally with a spatula to make sure that the squash cooks evenly.

Add salt and pepper to the squash, sprinkle with gorgonzola, and place back in the oven for a few more minutes (or under the broiler).

Note: if you are making this dish with other oven dishes (like during Thanksgiving) you can cook the squash in a less hot oven. Just increase the roasting time accordingly.