

Roasted Butternut Squash with Sage-Lemon Butter

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

8 c cubed butternut squash (3/4 inch), (a 2.5 lb squash)

2 tbsp olive oil

1 tsp salt

1/4 tsp pepper

2 tbsp butter

2 tbsp dry sage

2 tsp grated lemon peel

2 medium garlic cloves, minced

1 tbsp lemon juice

Heat oven to 450°F. Spray large rimmed baking sheet with cooking spray.

Toss squash, oil, salt and pepper in large bowl; arrange in single layer on baking sheet.

Bake 25 to 35 minutes or until tender and browned in spots, turning several times.

Meanwhile, melt butter in large skillet over medium heat. Cook sage, lemon peel and garlic 2 minutes or until fragrant, stirring constantly.

Stir in lemon juice; remove from heat. Add squash; toss to coat.