

Easy Baked Butternut Squash

Easy Baked Butternut Squash

Do you need a side dish for your Holiday table? Try this Easy Baked Butternut squash recipe. Honey roasted butternut squash is glazed with a sweet cinnamon honey sauce and baked. The edges get crispy and caramelized, the inside is soft and tender, and the flavor delicious.

This easy butternut squash recipe makes a prefect healthy side dish for your Thanksgiving Table. And because it's so easy you'll want to make it often

Why I love Easy Baked Butternut Squash

First and foremost this easy baked butternut squash recipe really is easy. Not only is it easy it's another one of my recipes that I use my toaster oven/air fryer to bake this in.

It's one of those recipes that comes together quick, doesn't need much prep time and most importantly everyone will like it.

Serve it in this pretty casserole dish to add a festive touch to your holiday table. Happy Holidays my dear friends. Even in this crazy uncertain times there is always something to be grateful for.

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram I love hearing from you, it's my favorite part!!!

Ingredients

- 1 butternut squash peeled and cut into slices
- 3 tablespoons melted butter
- Juice from 2 oranges and rind
- 2 Tablespoons honey
- 1 teaspoon each cinnamon, pumpkin spice and chopped sage
- salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Add all the ingredients to the melted butter
3. Toss the sliced butternut squash in the melted butter mixture
4. Bake 30 minutes on a small cookie sheet or until squash is tender and caramelized
5. Optional add cranberries and goat cheese