

Roasted Butternut Squash with Lime

Squash rarely get the attention the spring asparagus or a perfect summer tomato elicit. Instead, they are the stalwarts of the kitchen, dutifully churning out the fall dishes we crave, rarely receiving any praise as they do. We decided to change all that and give squash it's due as the star of an unexpected, killer side. Tables, turned.

Ingredients

- 1 butternut squash, peeled if desired
- 2 tablespoons honey
- 2 tablespoons olive oil
- 1 teaspoon cumin seeds
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ancho chile powder
- 1 small lime, zested, then cut in wedges
- 1/4 cup fresh cilantro leaves, torn
- 1/4 cup fresh mint leaves, torn

Directions

Preheat the oven to 400 degrees. Place a rimmed baking sheet in the oven while it heats.

Cut the squash in half where the neck and the base meet. Halve the base and scoop out the seeds. Cut into 1/3-inch slices. Halve the neck lengthwise and cut into 1/3-inch slices.

Whisk the honey, oil, cumin seeds, salt and chile powder together in a large bowl. Add the squash slices and stir to coat. Remove the baking sheet from the oven and pour the squash onto the sheet. Spread the slices out in an even layer and return to the oven. Bake until the squash is tender and beginning to caramelize in spots (watch it at this stage, as the honey will make it brown more quickly), flipping halfway through, about 20 minutes.

Remove the squash from the oven and sprinkle with the lime zest and herbs. Toss lightly. Transfer to a serving platter and squeeze the juice from the lime wedges over the top. Serve warm or at room temperature.

total time: 40 minutes

active prep: 20 minutes

serves: 4

difficulty: *easy*