

Butternut Squash with Pecans and Maple Syrup by Lynn's Recipes



Lynn demonstrates how to make a delicious and simple butternut squash that is a perfect side dish for any dinner or Holiday meal.

Ingredients:

- 4 pounds butternut squash, peeled, seeded and cut into 1" cubes
- 2/3 cup pure maple syrup
- Salt and pepper to taste
- 3 Tablespoons unsalted butter, cut into small pieces
- 1/2 cup coarsely chopped pecans, toasted

Preheat oven to 400°. Spray a baking pan with cooking spray. In a large bowl, toss butternut squash, maple syrup, salt and pepper. Pour into baking dish and dot with butter. Bake uncovered until squash is tender, stirring occasionally, about 35 minutes. Sprinkle with pecans and serve.

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