



MISO BUTTER SQUASH



INGREDIENTS

1 Butternut Squash
Miso Butter Recipe
Black Pepper, Freshly Ground

GARNISH

Freshly chopped herbs (We like shiso or chives)
Chopped nuts or toasted seeds of your choice

DIRECTIONS

- **PREP**
 - Preheat oven to 350F
 - Cut the squash in half, the long way
 - Scoop out all the seeds and peel
 - Slice the squash into 1/4" thick half-moons
 - In a mixing bowl, lightly dress in vegetable oil (like canola).
- **BAKE:** Roast in preheated oven for about 7 minutes, or until squash is fully cooked (but not browned!)
- **SAUCE:** Place a handful of cooked butternut squash and 2 TBS of miso butter in a saute pan over medium heat. Add a pinch black pepper and toss until the squash is well coated. Take off heat.
- **GARNISH & SERVE!**

Questions?

Give us a call at 734.275.0099 or just stop by- we're located just around the corner at 415 N. 5th Ave!