

Honey-Thyme Butternut Squash

Servings: Approximately 10- 3/4 cup servings

Ingredients

- 1 large Butternut Squash
- 1/4 cup Butter, cubed
- 3 Tbsp. Milk or Half and Half
- 2 Tbsp. Honey
- 2 tsp dried Parsley Flakes
- 1/2 tsp. Salt
- 1/8 tsp. Dried Thyme
- 1/8 tsp. Ground Pepper



RECIPE

Directions

1. Preheat oven to 350 degrees F.
2. Cut squash in half lengthwise and scoop out the seeds.
3. Place squash, cut sides down, in a 9x13 inch baking dish. Pour water into dish around squash halves.
4. Bake in the preheated oven until tender and easily pierced with a fork, about 1 to 1 1/2 hours.
5. Let it cool, then carefully remove the skin with a fork; it should be very easy to remove.

Mash squash with all the remaining ingredients then enjoy!