

Give it a try!

Roots & Vines



Roasted butternut

Preparation time
Less than 30 mins

Cooking time
30 mins to 1 hour

Serves 6

Ingredients

1 large or 2 small butternut squash, cut into quarters lengthways, seeds removed

olive oil, for drizzling

2 tbsp butter

salt and freshly ground black pepper

few sprigs fresh thyme, leaves only, plus few sprigs fresh thyme, left whole

Preheat oven to 180C/350F/Gas 4.

Place the squash in a roasting tin, cut-sides up.

Drizzle over the olive oil and dot with the butter. Season, to taste, with salt and freshly ground black pepper, then scatter over the thyme leaves and the whole sprigs of thyme.

Roast in the oven for 45-50 minutes, or until the squash is tender and has turned golden-brown in places.

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