



Butternut Squash Agro-dulce

Ingredients

1 (2-pound) butternut squash, peeled and cut into 1/2-inch-thick wedges
2 tablespoons olive oil
1 teaspoon kosher salt, divided
1/4 teaspoon freshly ground black pepper
3 tablespoons red wine vinegar
3 tablespoons honey
1/4 cup chopped fresh basil
3 tablespoons chopped fresh mint

Directions

1. Preheat oven to 400°.
2. Place squash on a baking sheet. Drizzle with oil, and sprinkle with 1/2 teaspoon salt and pepper, tossing to coat. Bake at 400° for 35 minutes or until squash is tender and golden
3. Combine vinegar, honey, and 1/2 teaspoon salt in a small bowl. Place cooked squash on a platter. Drizzle with honey mixture, and toss to coat. Sprinkle with basil and mint.

Nutrition

Calories: 142	Carbohydrates: 26.6 g
Sodium: 327 mg	Protein: 1.6 g
Total Fat: 4.7 g	

Courtesy - "My Recipes.com"