

Zucca con Noce

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Squash is the ultimate food of fall. Chef Wade Moises of Sassi presents a supereasy way—using mostly ingredients that are already in your pantry or fridge—to bring this sweet-tasting gourd to your table.

Zucca con Noce (Roasted Butternut Squash With Walnuts)

1 Butternut squash

Salt and pepper to taste

Cinnamon to taste

2 to 3 oz. Butter, softened

2 to 3 oz. Honey1 C Walnuts

1 T Salt

1 T Sugar

Extra virgin olive oil, as needed

Preheat oven to 350 degrees. Peel butternut squash and cut in half lengthwise. Scoop seeds out of bulb end. Cut squash into slices and place in large mixing bowl. Season well with salt and pepper, and sprinkle with cinnamon. Toss well with butter and honey. Lay out in one layer on a lipped baking sheet. Bake until tender. Coat walnuts with olive oil. Toss walnuts with salt and sugar. Place in one even layer on a baking sheet. Bake for seven minutes or until golden brown. Place hot squash on plate and top with walnuts.