

**RECIPE FOR: Honey Butter Roasted Kabocha**

**Our Kabocha Honey Butter Roasted Squash is prepared from local grown produce. It features garden fresh winter squash from the fields with flavorful ingredients.**

Prep Time: 6 minutes Serving per Recipe: 6

Cooking Time: 13 minutes Serving Size: 6.00 oz.

**Amount Ingredient Preparation**

1 lb. 11 oz. Kabocha squash wash, peel, remove stem/seed, cut 1 ½ inch cube

3 1/2 T. Butter, low sodium ready to use, melt

1/4 c. Honey ready to use

To taste Cayenne pepper ready to use, ground

**Procedures-**

1. Pre-heat oven to 400 F/204 C.
2. Place butter and honey in a mixing bowl and blend together until well incorporated.
3. Add kabocha and toss together with butter and honey until all of the kabocha is coated. Season to taste with cayenne pepper.
4. Remove kabocha from bowl and place evenly on foil lined 18” x 13” x 1” baking sheet pan.
5. Bake for 13 minutes until tender with light golden-brown surface and internal temperature is 135 F/57 C. or higher for 15 seconds.
6. Remove from oven and place into serving dish.

