

Roasted Butternut Squash with Horseradish Butter

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The original recipe uses “real” butter, I use light to cut the points. 2 FSP per serving, serves 8 (about 1 1/2 Tbsp of butter)

- 4 pounds butternut squash, halved lengthwise, peeled seeded, and cut into 1 1/2 to 2 inch pieces
 - 2 Tbsp extra virgin olive oil
 - 1/2 tsp salt
 - 1/4 tsp black pepper
 - 2 cloves garlic, minced
 - 2 Tbsp prepared horseradish
 - 1/2 cup light butter
1. Preheat oven to 400. In a large roasting pan, toss squash with oil, salt and pepper. Roast, uncovered, about 45 minutes, until squash is tender, stirring twice
 2. Meanwhile, in a small saucepan, cook garlic and horseradish in hot butter over medium heat for 1 minute, whisking constantly. Season with salt and pepper to taste. Transfer horseradish butter to a small serving dish; cover and keep warm. Whisk again before serving. serve squash on a platter with horseradish butter on side.

