



Butternut Squash with Herbs, Pecans and Blue Chees

NIBBLEDISH CONTRIBUTOR

Ingredients

2 medium butternut squash,
2-3 tbsp olive oil
6 stalks of fresh thyme or rosemary
1 cup of pecans or walnuts
1 cup of blue cheese

Instructions

Preheat the oven to 400. Halve the squash, leaving the skin on and scoop out the seeds. Cut into 1-inch pieces. Place in a roasting pan with oil and strip 4 stalks of thyme or rosemary of their leaves and sprinkle over the squash. Roast for 30-45 minutes, until tender. Then, remove the squash to a bowl and place the pecans or walnuts along with crumbling the cheese over the top and toss. Add the remaining thyme or rosemary stalks to garnish.