

ROASTED BUTTERNUT SQUASH WITH CASHEW NUTS *(inspired by America's Test Kitchen)*

for squash:

1 medium butternut squash, peeled and cut in slices (about 2 pounds)
3 tablespoons unsalted butter, melted
1/2 teaspoon salt
1/2 teaspoon ground paprika

for cashew topping:

1 tablespoons butter
1/3 cup cashew nuts
2 tsp fresh lemon juice
salt and pepper to taste

Heat oven to 425 degrees.

Toss squash slices with melted butter, season with salt and paprika until evenly coated. Arrange seasoned slices on a rimmed baking sheet, if possible in a single layer, but some overlapping is ok. Roast for about 25 minutes, flip pieces and roast 15 minutes longer.

While squash roasts, melt butter with cashew nuts in a small skillet. Cook until cashews start to get golden, keep a close eye on the pan. It will burn if you leave it cooking for longer than a couple of minutes. Remove skillet from heat and stir lemon juice. Season lightly with salt and pepper.

Transfer roasted squash to a serving dish, mix with the sauteed cashews and serve.