



Honey-Butter Acorn Squash with Burrata

GF
option

V
option

INGREDIENTS

2 (2-to-2¼-lbs. each) acorn squash, halved, seeded, and cut into 1-inch-wide slices

½ cup Hy-Vee clover honey, divided

¼ cup Hy-Vee salted butter, melted

2 tbsp Gustare Vita olive oil

2 tbsp Hy-Vee brown sugar, packed

1 tsp kosher salt

½ tsp Hy-Vee crushed red pepper

2 (8-oz. each) pkgs. fresh burrata cheese, drained

½ cup roasted and salted shelled pistachios, chopped

½ cup pomegranate arils

Fresh sage, chopped; for garnish

Hy-Vee black pepper, coarsely ground; for garnish

PREPARATION

1 Preheat oven to 400°. Spray a large rimmed baking pan with nonstick spray; set aside. Place acorn squash in a large bowl. Whisk together ¼ cup honey, butter, olive oil, brown sugar, salt, and crushed red pepper in a small bowl. Drizzle over squash to coat. Transfer squash mixture to prepared baking pan; spread to a single layer. Bake 35 to 40 minutes or until fork-tender, turning halfway through. Arrange squash on a serving platter. Tear burrata cheese into large pieces; place on top. Sprinkle with pistachios and pomegranate arils. Drizzle with additional ¼ cup honey. Garnish with fresh sage and black pepper, if desired.