
**Waukesha County
UW Extension
Farmers Market Fresh**

Butternut Squash with Browned Butter & Thyme

Ingredients:

Serves 3 to 4

1 ½ pounds of butternut squash, peeled, seeds removed, and cut into ½ inch pieces
3 tablespoons butter
1 teaspoon dried or 1 tablespoon fresh chopped thyme
Salt and pepper to taste



Directions:

1. Heat a large skillet on the stove top.
2. Add butter and whisk continually as it melts. Continue whisking for several minutes after the butter begins to foam and until it gives off a strong nutty aroma. (This is known as browned butter. Browned butter can become burnt butter quickly, so it is important to remove it from the heat once prepared.)
3. Add the squash cubes and the thyme. Salt and pepper to taste.
4. Coat squash thoroughly with butter and thyme, mixing with a wooden spoon.
5. Spread the cubes and let them cook for 5 minutes to brown the sides, then stir to flip pieces and brown again.
6. Cover the skillet and allow squash to cook on simmer 10-20 minutes to soften.
7. Remove from skillet and serve warm.

This recipe was modified from University of Nebraska–Lincoln Extension.