



ROASTED BUTTERNUT SQUASH WITH HONEY HABANERO GLAZE

LA COCINA QUE CANTA
CHEF VIVIAN MERCADO

6-8 Servings

Sweet, spicy, and very ready for fall. Chef Vivian Mercado of La Cocina Que Canta, our cooking school at our organic farm, gives roasted butternut squash a kick with a honey habanero glaze that brings the heat in all the right ways.

Ingredients

For the butternut squash

- 3 butternut squash
- ¼ cup avocado oil, divided
- Salt and black pepper, to taste

For the honey habanero glaze

- ½ cup raw honey
- ½ to 1 fresh habanero, to taste
- Sea salt, to taste

Method

1. **Preheat the oven to 400°F.**
2. **Prepare the squash.** Cut each butternut squash in half and remove the seeds. Place the halves on a parchment-lined baking sheet. Drizzle with some of the avocado oil and season with salt and black pepper. The skin can be left on.
3. **Roast for 20–30 minutes**, or until the squash is tender when pierced with a fork.

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from the Culinary Team at Rancho La Puerta

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4. Remove the squash from the oven and let it cool slightly, then cut it into wedges.
5. **Make the honey habanero glaze.** Finely chop the habanero and stir it into the honey, or blend the honey and habanero together in a blender or food processor. Season with a pinch of sea salt. Chef Vivian prefers the chopped-habanero version.
6. Heat the remaining avocado oil in a skillet over medium heat. When the oil is hot, carefully add the squash wedges.
7. Brush the squash with the honey habanero glaze and sear on each side until golden brown. For a deeper flavor, allow the edges to become lightly charred.
8. Remove the squash from the skillet and arrange on a serving platter.
9. Drizzle with additional honey habanero glaze just before serving.

Serve over fresh arugula, hummus, or creamy goat cheese, or enjoy as a side dish with your favorite entrée.

Buen provecho!

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