



Honey and Habanero Roasted Butternut Squash

Serves 4

Ingredients.

3 tablespoons unsalted butter

2 tablespoons honey

1 habanero pepper, finely minced

(adjust to taste for desired heat)

1 teaspoon ground cumin

1/2 teaspoon smoked paprika
Kosher salt and freshly ground
black pepper to taste
1 medium butternut squash,
halved lengthwise and seeded
Fresh parsley or cilantro leaves,
for garnish (optional)

Directions

Preheat the oven to 400°F.

In a small saucepan over low heat, melt the butter. Add the honey, habanero pepper, ground cumin, smoked paprika, and salt and pepper to taste. Stir well to combine, simmer for 5 minutes, and remove from the heat.

Line a baking sheet with parchment paper, place the butternut squash halves cut side up, and pour the butter mixture over the squash flesh.

Roast for 35 to 45 minutes, or until the edges are golden brown and the squash is tender. Remove the squash from the oven and let it cool slightly, about 5 minutes. Cut into four pieces, garnish with fresh parsley or cilantro leaves, if desired, and serve.

Story from Rooted in Fire by Pyet DeSpain

The first and only time I've seen a whole, skin- on squash roasting over an open fire was during a trip to Valle de Guadalupe, Mexico. When they cut that baby open, they drizzled it with honey, sprinkled some salt and cilantro, and added a squeeze of lime. It was the most unctuous, velvety bite of squash I have ever had in my life, and I came home thinking about how to re- create that experience in my own kitchen. Excited to glam up the classic roasted butternut squash, I added honey, a habanero

pepper, and some seasonings and spices to melted butter and drizzled it over the squash halves before roasting to sweet, savory, caramelized, spicy perfection. Add any leftover roasted squash to rice, pair it with other veggies as a side, or turn it into a salad. And don't keep this luscious butter mixture just for this recipe; drizzle it on other vegetables before roasting them to level them up.

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