

Spicy Honey Roasted Acorn Squash (Sides)



- 2 medium acorn squash
- 4 Tbsp. butter, melted
- 1 Tbsp. honey
- 1 Tbsp. Halladay's Maple Habanero Seasoning
- 1 tsp. salt
- 1 tsp. pepper

Heat oven to 400°F. Cut squash in half and scrape out seeds. Lay halves flat; cut into 1-inch thick slices. Whisk together remaining ingredients; brush each slice with mixture. Arrange squash on baking sheet and drizzle with any remaining sauce. Roast until tender, about 6 minutes on each side.