

# HASSLEBACK BUTTERNUT

## HASSLEBACK ROASTED BUTTERNUT

3 Tbsp  
¼ cup  
20 g

3 sprigs  
2 medium

Oil  
Sugar  
**VEGGIE SEASONING  
(04650010)**  
Fresh Thyme  
Butternuts, peeled

## METHOD:

Preheat an oven to 180°C. Mix together the oil, sugar, VEGGIE SEASONING and thyme in a bowl. To prepare the butternuts, cut each in half lengthwise. Scoop all the seeds out. Place each cut side down on a cutting board. Carefully cut thin even slits into the butternut almost all the way through from one end to the other. Ensure that you do not cut all the way through so that slices do not break apart. Place the butternut in a half insert and brush each half with the oil mixture. Cover with foil and place in the oven. Roast for ± 15 - 20 minutes or until almost cooked. Remove the foil and continue to cook for ± 5 - 10 minutes or until golden brown.