

## Roasted Butternut Squash with Pecans & Sperrin Blue Cheese

Preparation & Cooking Time: 35mins

Serves: 4 as a side dish

### Ingredients:

- 750g butternut squash – peeled, deseeded and cut into 2.5cm chunks.
- 1 ½ tablespoons olive oil
- 65g Sperrin Blue Cheese
- 2 teaspoons chopped fresh thyme
- Salt & Freshly ground pepper
- 40g pecans



### Preparation:

1. Preheat oven to 180°C
2. Prepare ingredients – peel squash etc.
3. Toss cubes of squash with olive oil and chopped thyme.
4. Roast squash mixture at 200°C for between 20-30 minutes until soft.
5. Toss the roasted squash mixture with the toasted pecans, and add crumbled cheese. Season with salt & ground pepper.
6. Ready to serve as a side order.

## SPERRIN BLUE

