

Miso-Glazed Squash w/ Spinach — FOK

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 45 minutes

Chef's Notes

A large butternut squash, for example, is about 2 1/2 lbs or 1100 g.

Step 1: Cooking the Squash

- 1 large winter squash, such as butternut or acorn, peeled, halved, seeded, and cubed
- 1 batch Easy Miso Sauce
- 6 cups packed baby spinach

Preheat the oven to 375°F.

Steam the squash in a double boiler or steamer basket for 10 to 12 minutes, or until tender. Once steamed until tender, place squash in a large bowl and toss it with the Easy Miso Sauce. Spread the miso coated squash in a 9 × 13-inch baking dish and bake for 15 to 20 minutes.

While the squash bakes, steam the spinach in a pot for 4 to 5 minutes, or until wilted.

To serve, divide the spinach among 4 individual plates and top with the glazed squash.