

# Buckwheat Honey Glazed Squash

## Ingredients:

2 medium butternut squash, halved, seeded and peeled

1 Tbsp unsalted butter

¼ cup Raw Buckwheat Honey

¼ tsp freshly grated orange zest

## Instructions:

1. Cut squash into 1" cubes.

2. Heat the butter until melted in a large, heavy nonstick skillet over medium heat.

3. Add squash, cover and cook until squash is just tender and beginning to color. Stir occasionally, takes about 12 minutes.

4. Add honey and orange zest, toss until squash is glazed.

5. Season with salt and pepper, if desired.