



SPOTLIGHT RECIPE

MAPLE BUTTER-GREEN PEPPERCORN ROASTED ACORN SQUASH

ON A BED OF STEAMED RICE

The acorn squash is inherently sweet and is enhanced by the rich, caramelized combination of melted butter and maple syrup. The green peppercorns are milder and slightly pickled, offering a pop of flavor. The bed of steamed rice is a neutral canvas, absorbing the flavorful pan drippings and balancing the intense flavors of the squash mixture.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

Acorn Squash

- 6 tablespoons butter
- 1/3 cup pure maple syrup
- 1 1/2 tablespoons whole green peppercorns, lightly crushed
- 3/4 teaspoon kosher salt and black pepper
- 2 medium acorn squash, sliced
- 1 tablespoon olive oil, for brushing

Steamed Rice

- 2 cups long-grain white rice
- 5 cups water
- 1/2 teaspoon salt

DIRECTIONS

Acorn Squash

Preheat the oven to 400 F. In a small bowl, melt the butter and whisk in the maple syrup, crushed green peppercorns, salt and black pepper. Brush the squash with the maple butter mixture. Place the squash on baking sheets. Set in a single layer. Roast 20 to 30 minutes, or until the flesh is fork-tender and caramelized around the edges.

Steamed Rice

Place the rice in a fine-mesh strainer and rinse under cold running water until the water runs clear. In a pot, add the 5 cups of water and the rice. Bring to a boil over medium-high heat, cover the pot and cook for 20 minutes. Turn off the heat and let the rice sit, covered, for 10 minutes. This step allows the rice to steam and become fluffy.

