

## Butternut Squash and Kale

1/2 whole Butternut Squash; Peeled, Seeded And Cubed  
2 Tablespoons Butter  
1 Tablespoon Olive Oil  
1/2 teaspoon Kosher Salt  
Black Pepper To Taste  
1/4 teaspoon Chili Powder (more to taste)  
1 bunch Kale, Leaves Torn, Stalks Discarded

Heat 1 tablespoon butter and olive oil in a large skillet over high heat. Add squash and sprinkle with salt, pepper, and chili powder. Cook for several minutes, turning gently with a spatula, until squash is deep golden brown and tender (but not falling apart.) Remove to a plate and set aside.

In the same skillet, melt 1 tablespoon of butter over medium-high heat and add in the kale. Toss it around with tongs and cook it for 3 to 4 minutes. Add in the cooked squash and gently toss together.

Serve as a side dish with chicken or beef, as a main veggie dish, as a filling for quesadillas, or as a topping for pasta.

Adapted from [thepioneerwoman.com](http://thepioneerwoman.com)