

Chili-Lime Roasted Butternut Squash

1 butternut squash (about 2 pounds), peeled, halved, seeded, and cut crosswise into 1/2-inch slices

1/4 cup extra-virgin olive oil, divided

1 teaspoon chili powder

Salt and pepper

3 tablespoons lime juice (from 2 limes)

1/3 cup chopped fresh cilantro

3/4 teaspoon honey

2 hearts romaine lettuce, leaves separated, larger leaves torn

1/4 cup toasted pepitas (hulled pumpkin seeds)

3/4 cup crumbled Cotija cheese (3 ounces)

1. Preheat oven to 400 degrees. On a rimmed baking sheet, toss squash with 1 tablespoon oil and arrange in a single layer. Sprinkle with chili powder and season with salt and pepper. Bake until soft and lightly golden, 20 to 25 minutes.

2. Whisk together lime juice, cilantro, honey, and remaining 3 tablespoons oil; season with salt and pepper. Arrange romaine on a platter, then top with squash, pepitas, and Cotija; drizzle with dressing. Adapted from marthastewart.com