



# Roasted Squash with Sage Bread Crumbs

Use any squash for this tasty dish, but for superb flavor and texture, try a Kabocha Japanese pumpkin and top with our [Amazing Bread Crumbs](#).

## Ingredients

- Roasted Squash
- 1 Kabocha or other winter squash
- 2 c. fresh [Amazing Bread Crumbs](#)
- 6 TBSP butter or butter substitute—divided
- salt and pepper
- 2 TBSP sage—finely sliced
- Fried Sage Leaves
- 1/4 c. olive oil
- Bunch of Sage
- Kosher salt

## Directions

### Roast Squash

Cut pumpkin in half, remove seeds and strings, rub both sides with 2 TB butter. Season with lots of salt and pepper. Bake at 400° on a cookie sheet, cut side up, covered with foil, for about 1 hour, until completely tender.

Mix crumbs and 4 TB melted butter with chopped sage and salt and pepper. Divide between the two cooked halves and return to oven for 20 minutes until crumbs turn golden color.

### Fry Sage Leaves

Heat oil over medium heat in small pan, adding 6–8 leaves at a time, fry until crisp, drain and sprinkle with salt. Garnish tops of Roast Squash with Fried Sage Leaves.

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