



Makes 4 servings
Cook Time: 50 minutes

INGREDIENTS:

1 large winter squash, such as butternut or acorn, peeled, halved, seeded, and cubed

1 batch [Easy Vegan Miso Sauce](#)

6 cups packed baby spinach

Miso-Glazed Butternut Squash with Spinach

The earthy flavor of butternut squash pairs nicely with the tangy, salty flavor of miso in this colorful side dish. To make it a meal, try serving this vegan recipe over cooked pasta or brown rice.

If you're a miso fan, you should also add this [vegan miso soup](#) recipe to your repertoire!

By Del Sroufe

- 1 Preheat the oven to 375°F.
- 2 Steam the squash in a double boiler or steamer basket for 10 to 12 minutes, or until tender. Place it in a large bowl and toss it with [Easy Vegan Miso Sauce](#). Spread the squash mixture in a 9 x 13-inch baking dish and bake for 15 to 20 minutes.
- 3 While the squash bakes, steam the spinach in a large pot for 4 to 5 minutes, or until wilted.
- 4 To serve, divide the spinach among 4 individual plates and top with the glazed squash.