

Delicious Butternut Squash with Kale

Ingredients

1/2 small Butternut Squash; peeled,
seeded, and diced
2 tbsp. Butter
1 tbsp. Olive Oil
1/2 tsp. Kosher Salt
Black Pepper To Taste
1/4 tsp. Chili Powder (more To
Taste)
1 bunch Kale, stalks discarded,
chopped



Directions

1. Heat 1 tablespoon butter and olive oil in a large skillet over high heat. Add squash, salt, pepper, and chili powder.
2. Cook for several minutes, turning gently with a spatula, until squash is tender.
3. Remove to a plate and set aside.
4. In the same skillet, add 1 tablespoon of butter and kale. Toss it around with tongs and cook it for 3 to 4 minutes. Add in the cooked squash and gently toss together.