Roasted Butternut Squash with Sticky Walnut Topping

2 Tablespoons chopped fresh sage

1 Tablespoon olive oil

3/4 teaspoon cinnamon

1/2 teaspoon kosher salt

1/8 teaspoon ground nutmeg

1 butternut squash, halved lengthwise

2 Tablespoons maple syrup

1 1/2 Tablespoons molasses

1 Tablespoon apple cider vinegar

1/3 cup chopped walnuts

Combine 1 T. sage, oil, 1/2 t. cinnamon, salt and nutmeg.

Rub over squash halves.

Place squash, cut side up, on a baking sheet and bake 40 minutes at 425.

Cut each squash lengthwise into 4 wedges.

Bring 1 T. sage, 1/4 t. cinnamon, syrup, molasses and vinegar to a boil in a saucepan.

Cook 2-3 minutes until syrupy.

Remove pan from heat and stir in walnuts.

Spoon walnut mixture over squash and serve.