Glazed Winter Squash

5 cups butternut squash, cut into 1 inch cubes
1/3 cup butter
1/2 cup maple syrup
2 garlic cloves, minced
2T fresh parsley, minced
1T fresh chives, minced
1/2t salt
1t black pepper

Preheat oven to 375 degrees

Butter 2 quart baking dish

In a large bowl, add squash. In small pan over medium heat melt butter. Once melted whisk in syrup, garlic, parsley and chives. Add squash and season with salt and pepper, toss to coat. Transfer mixture to prepared baking dish, cover with foil and bake for 40 minutes. Uncover, bake for another 30 minutes or until squash is tender.