



Simply Delicious Roasted Butternut Squash

Get creative with the seasonings in this recipe to match your meal. Try cumin and mild chili powder for Mexican flavor, or drizzle with maple syrup for a fall treat.

Source: Emma Fernandez, FoodCorps Service Member

Servings

6

Ingredients

1 butternut squash, *peeled, seeded, and cut into cubes. Can substitute any type of winter squash for butternut, including acorn, buttercup, or carnival.*

2 Tbsp olive oil

2 garlic cloves, *minced*

Salt and ground black pepper to taste

Optional: drizzle with honey, or sprinkle with dried rosemary, or create your own flavor combination.

Preparation

1. Preheat oven to 400°F.
2. Toss butternut squash with olive oil and garlic in a large bowl. Season with salt and black pepper (and honey and rosemary of other seasonings if using). Arrange coated squash on baking sheet(s).
3. Roast in the preheated oven until squash is tender and lightly browned, stirring once, 25-30 minutes.



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Winter Squash



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