



Roasted Butternut Squash with Cinnamon and Brown Sugar

Source: *Fresh from the Farm: Massachusetts Farm to School Cookbook*

Servings

6

Ingredients

7 3/4 cups butternut squash, *peeled and cut into 2-inch cubes*

1/4 cup butter, *melted*

1/4 cup brown sugar

1/2 tsp salt

1/2 tsp cinnamon

Pinch of black pepper



Preparation

1. Preheat convection oven to 350°F or conventional oven to 375°F.
2. Add squash to a parchment-covered or oil sprayed sheet pan.
3. Cut any extra-large pieces, so size of squash pieces are similar.
4. Melt the butter in a small pot, then add the brown sugar, salt, cinnamon, and pepper. Mix to combine thoroughly.
5. Equally divide the butter mixture among pans, then stir until squash is well coated.
6. Roast, uncovered, until cooked through and lightly browned, about 20-30 minutes in a convection oven or 30-35 minutes in a conventional oven.

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