

Recipe of the Month

NOVEMBER



Honey Roasted Butternut Squash



This oven roasted butternut squash recipe is an easy addition to your holiday table! These caramelized squash bites are melt-in-your-mouth tender, and everyone will ask for seconds.

Prep Time: 10 minutes
Cook Time: 20 minutes
Total Time: 30 minutes
Servings: 4

INGREDIENTS:

- 1 butternut squash (peeled, seeds removed, & cut into chunks)
- 2 tablespoons olive oil
- 2 tablespoons honey
- 1/4 teaspoon ground cinnamon (optional)
- Salt & pepper to taste

INSTRUCTIONS:

1. Preheat oven to 400° F and move the rack to the middle position.
2. Cut the squash in half lengthwise and scoop out the seeds with a spoon. Peel the squash. Cut the squash into pieces that are roughly equal-sized (about 1" pieces).
3. Add the squash, oil, honey, cinnamon, and salt & pepper to a baking sheet. Toss until everything is coated. Arrange in an even layer.
4. Roast squash for 20-25 minutes, tossing halfway through, or until the squash is cooked. Time will vary depending on how big the pieces are.

Enjoy!