

Recipe of the Month

Maschio's Food Services, Inc.

NOVEMBER



Honey Roasted Golden Squash



This oven roasted golden 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 Golden 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!