



**FRESH
CONNECT**
BUCKS COUNTY

recipe

Cinnamon Roasted Butternut Squash

NAME OF DISH

INGREDIENTS

1 large butternut squash, peeled, seeded and cut into 1-inch cubes (about 3 pounds or 8 cups, cubed)
2 tablespoons olive oil or butter
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1 teaspoon kosher salt



SERVING SIZE: 4

INSTRUCTIONS

Heat oven to 425 degrees F and line two large baking sheets with aluminum foil. Toss squash cubes with olive oil, brown sugar, cinnamon, and salt until well coated. Tumble coated squash onto baking sheets and spread into one layer. Try not to crowd them too much or else they will not brown.

Cut off the stem and bottom ends of the squash so both ends are flat. Slice the squash in half, just where the thinner end begins to widen. Use a heavy-duty peeler to peel away the skin. If you notice green streaks remaining on the squash as you peel, peel those away as well until only orange flesh remains (they can be a little tough). Cut the larger end in half and spoon out the seeds. Cut each piece into 1-inch-thick sticks then slice into 1-inch cubes.

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