



Fall Flavor Cubies

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Yield: 4 servings

INGREDIENTS

1 medium butternut squash (about 2 pounds)
1 tbsp. extra-virgin olive oil
Salt and ground black pepper to taste

Optional Sprinkles

Coconut sugar, cinnamon, coconut flakes



METHOD

- Preheat oven to 400 degrees. Halve the squash lengthwise. Using a spoon, scoop out the seeds and discard.
- Peel with a vegetable peeler and cut into big chunks, then cut into smaller 1-inch cubes.
- Transfer to a large, rimmed baking sheet. Toss with oil, salt and pepper and spread out in a single layer.
- Roast, tossing occasionally, until just tender and golden brown, about 30 minutes.
- Serve with toothpicks and optional sprinkles.

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