

SIMPLY DELICIOUS ROASTED **BUTTERNUT SQUASH**

Yield: 6 Servings Cost/Serving: \$1.00

Ingredients:

1 butternut squash, peeled, seeded and cut into cubes. Can substitute any type of winter squash for butternut, including acorn, buttercup, or carnival.

2 tbsp olive oil

2 garlic cloves, minced

Salt and ground black pepper to taste Optional: drizzle with honey, or sprinkle with dried rosemary, or create your own flavor combination.

Directions:

- 1. Preheat oven to 400
- 2. Toss butternut squash with olive oil and garlic in a large bowl. Season with salt and black pepper (and honey and rosemary of other seasonings if using). Arrange coated squash on baking sheet(s).
- 3. Roast in the preheated oven until squash is tender and lightly browned, stirring once, 25-30 minutes.

Nutrition Fa	acts
6 servings per container Serving size 1/2 cu	ıp (0.0g)
Amount Per Serving Calories	110
% D	aily Value*
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 18g	7%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 1.1mg	6%
Potassium 540mg	10%

Source: MT Harvest of the Month and Emma Fernandez, FoodCorps Service

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