Taste Washington Day

October 7, 2020

Winter Squash

LOCAL ★ FRESH ★ DELICIOUS

Roasted Winter Squash

Ingredients:

1 ¾ cups Winter Squash, peeled and diced to ~ ¾ inch cubes
¼ cup Olive Oil
½ teaspoon Salt
½ teaspoon ground black pepper

Directions:

- Preheat oven to 400°F and line a baking sheet with parchment paper.
- Place diced squash in a medium bowl.
- Toss squash with olive oil, and season with salt and pepper.
- Spread squash cubes on a lined baking sheet in an even layer.
- Roast for 15-20 minutes, or until squash is tender and lightly browned.

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