Louisiana HARVEST of the MONTH

Roasted Winter Squash Cubes

Home Recipe

Serves: 4
Prep Time: 10 minutes
Cook Time: 35 Minutes

Ingredients

- 1 medium winter squash
- 2 Tbsp olive oil
- 2 cloves garlic, minced
- Salt and ground black pepper to taste

Cooking Instructions

1) Preheat the oven to 400 degrees F.
2) Peel butternut squash with a sharp vegetable peeler or use our easy technique*. Cut in half lengthwise; scoop out and use the seeds in the roasted squash seed recipe. Cut peeled halves into 1-inch slices, then cut slices into 1-inch cubes.
3) Combine butternut squash cubes, olive oil, and garlic in a large bowl and toss until well coated. Season with salt and pepper. Arrange in a single layer on a baking sheet.
4) Roast in the preheated oven until squash is lightly browned and tender when pierced with a fork, 25 to 35 minutes.

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