



Roasted Butternut Squash

30 Minutes or less

Vegan - Gluten Free - Low Sodium

Ingredients

Servings: 6

Prep Time: 10 minutes

Cook Time: 20-25 minutes

- 1 medium **butternut squash** (2-3 lbs)
- 4 **tbsp oil**
- 1 **tbsp Italian seasoning**
- 1 **tbsp garlic powder**
- **salt and pepper**, to taste

Directions

1. Preheat oven to 425°F and grease a large baking pan or sheet.
2. Peel butternut squash with a vegetable peeler or knife, cut down the middle lengthwise, scoop out seeds and discard. Cut into 1-inch slices widthwise and cut slices into even sized cubes.
3. Drizzle oil over squash and mix with spoon or hands to coat. Season with garlic powder, Italian seasoning or herbs of choice, and salt/pepper to taste
4. Bake for 20-25 minutes until squash is very tender and brown around edges. Serve immediately as a side dish.

Recipe adapted from
Lecremedelacrumb.com