Roasted Butternut Squash – Easy & Delicious!



*“Naturally Grown, Locally Fresh”*

*Cornerspringfarm.net*

# Ingredients:

1 Medium Butternut Squash for 2-3 sides dishes.

Extra Virgin Olive Oil (EVOO)

1 Tablespoon Fresh Rosemary Sprig

Freshly ground pepper

Salt

Fresh Parmesan

# Directions: Preheat oven to 400 degrees. Spray nonstick baking sheet. Peel Butternut Squash. Cut in half, seed and dice into ½ inch to 1 inch cubes. Toss Butternut squash with EVOO, salt and pepper. Dice fresh Rosemary Sprigs. And toss with all ingredients. Place on baking sheet to roast. Cook 25-35 minutes or until fork tender. Serve warm. You can top with Fresh Parmesan for added flavor.