

Taste Washington Day

October 3, 2018

Winter Squash



LOCAL ★ FRESH ★ DELICIOUS

Roasted Winter Squash

Ingredients:

- 1 $\frac{3}{4}$ cups Winter Squash, peeled and diced to $\sim \frac{3}{4}$ inch cubes
- $\frac{1}{4}$ cup Olive Oil
- $\frac{1}{2}$ teaspoon Salt
- $\frac{1}{2}$ 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.