



## Roasted Butternut Squash

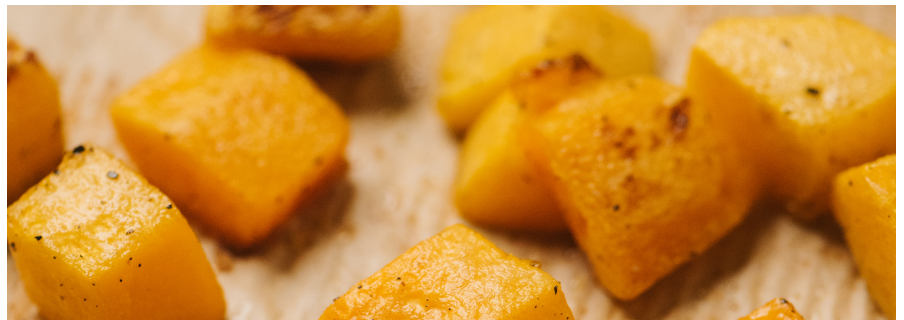
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### Ingredients

- 8 ounces Home Garden Farms frozen butternut squash, thawed
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon of kosher salt
- 1 teaspoon garlic powder
- 2 teaspoons chili powder

### Directions

1. Preheat your oven to 425 degrees F. Line a rimmed baking sheet with high-heat-resistant parchment paper.
2. Place the butternut squash cubes in a large bowl. Add the olive oil and use your hands to mix it into the squash cubes.
3. Add the salt, garlic powder, and chili powder. Mix well.
4. Arrange the coated butternut squash cubes in a single layer on the prepared baking sheet. Roast for 15 minutes. Gently stir, then continue roasting until tender, 10-15 more minutes.
5. Serve immediately. Keep the leftovers in an airtight container in the fridge for 3-4 days. Gently reheat them in the microwave before serving.



Roasted butternut squash - crispy and caramelized on the outside, soft and buttery on the inside - is the perfect alternative to potatoes.