



Roasted Butternut Squash

YOU WILL NEED

Ingredients

- 2 tsp vegetable oil
- 1/8 tsp kosher salt, coarse
- 1 pinch black pepper, ground
- 1 cup diced butternut squash

Materials

- 1 bowl
- 1 baking sheet
- 1 sheet of parchment paper

Cooking Instructions:

Preheat the oven to 350 °F

Combine ingredients in bowl

Place combined ingredients onto parchment paper and baking sheet

Roast for approximately 20 minutes or until internal temperature reaches 165 °F

Want to cook it later?
No problem!

Storage Instructions:

Refrigerate the squash at or below 40°F until ready to use

