

ROASTED BUTTERNUT SQUASH

INGREDIENTS

2 medium butternut squash, or other winter squash

3-4 tablespoons olive oil

salt and pepper to taste

chopped fresh herbs such as sage, thyme, or parsley

METHOD

Preheat oven to 425°.

Peel the squash with a sharp vegetable peeler. Halve the squash lengthwise and use a spoon to scoop out the seeds.

Cut the peeled squash into 1-inch cubes. Transfer to a large, rimmed baking sheet. Toss with oil, salt and pepper, and herbs. Spread out in a single layer and put in the preheated oven.

Roast, tossing occasionally, until tender (but not mushy) and golden brown, up to 25-35 minutes.