

## Simple Roasted Butternut Squash

Prep: 15 mins.

Cook: 25 mins.

### Ingredients:

1 butternut squash-peeled, seeded and cut into 1-inch cubes

2 tablespoons olive oil

2 cloves garlic minced

Salt and ground pepper to taste

### Directions:

1. Preheat oven to 400 degrees.
2. Toss butternut squash with olive oil and garlic in large bowl. Season with salt and black pepper. Arrange coated squash on a baking sheet.
3. Roast in the preheated oven until squash is tender and lightly browned, 25 to 30 minutes.

## Baked Butternut Squash

Prep: 10 mins.

Cook: 1 hr. 30 mins.

### Ingredients:

1 butternut squash, halved lengthwise and seeded

Water

1 tablespoon butter, divided

Salt and ground black pepper to taste

### Directions:

1. Preheat oven to 350 degrees
2. Place squash, cut sides down in a 9x13 baking dish. Pour water into dish around squash halves.
3. Bake in the preheated oven until tender and easily pierced with a fork, about 1 ½ hours. Carefully remove the skin with a fork; it should be very easy to remove. Top squash halves with butter and season with salt and pepper to taste.