

Spiced Roast Pumpkin

Adapted from food.com

Recipe type: side dish

Serves: 6

Time:

Ingredients

- 2 pounds fresh pumpkin (8 cups cubes), peeled and seeded
- 2 tablespoons olive oil
- ½ teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon ground cumin*

Directions

1. Preheat oven to 400 degrees F.
2. Quarter and then carefully peel and then cut into 2-inch cubes.
3. Divide pumpkin between two sturdy baking sheets. Add the olive oil, salt, pepper, and cumin to the pumpkin, dividing between the two sheets. Toss to coat all the pumpkin pieces in the oil and spices.
4. Bake in the oven for 30-40 minutes, until the pumpkin is tender and browned around the edges. Serve warm or freeze for cooking with in other recipes.

*Substitute 1 teaspoon cinnamon or pumpkin pie spice for a sweet version



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