

Maple Cinnamon Butternut Squash



Ingredients:

- 1 large butternut squash (5-6 cups cubed)
- 1/4 cup grapeseed oil
- 3 Tbsp pure maple syrup
- 1 Tbsp ground cinnamon
- 1/2 tsp salt

Directions:

Preheat oven to 425°. Cover baking sheet with tin foil. This will make clean up way easier! In bowl, whisk together oil, cinnamon, maple syrup, and salt. Place squash on baking sheet in single layer. Drizzle maple mixture over squash. Toss, making sure all pieces are well coated. Bake for 30 minutes, rotating pan and tossing the squash half way through.

Visit www.seasonedtimes.com
Age adds flavor. We are not old, we are seasoned!