

# *Cinnamon Roasted Butternut Squash*



*Serves 6*

This Cinnamon Roasted Butternut Squash is the perfect side dish for your fall/winter meals. It's fantastic as is, or tossed together in salads, soups, or rice bowls.

From: Chew Out Loud

## *Ingredients*

2 large butternut squash, peeled/seeded and cut into 1" cubes  
3 TB olive oil  
2 TB packed brown sugar  
1 tsp ground cinnamon  
1 tsp kosher salt  
1 tsp freshly ground black pepper

## *Directions*

Preheat oven to 425F with rack on upper middle position. Line baking sheet with heavy duty foil.

In a large bowl, toss the squash with remaining ingredients until thoroughly coated. Transfer to foil-lined baking sheet, in a single layer, without overcrowding the pieces.

Roast about 40 minutes, rotating pan midway during baking. When edges are browned and cubes are fork-tender, remove from oven immediately. You may want to start checking squash around 35 minutes, just to ensure that they don't become overcooked.