



RECIPE CARD

ROASTED BUTTERNUT SQUASH WITH ONION & GARLIC

Roasted Butternut Squash with Onions & Garlic

is a simple yet flavorful side dish that combines the natural sweetness of butternut squash with the savory notes of caramelized onions and roasted garlic.

Ingredients

- 1 medium **butternut squash**, peeled and cubed
- 1 large **yellow onion**
- 1 head **garlic**
- 1 Tablespoon **extra-virgin olive oil**
- 1 teaspoon **kosher salt**
- 1/2 teaspoon **ground black pepper**

Directions

1. Preheat oven to 400 degrees.
2. Peel butternut squash, remove seeds/pulp and cut into 1" cubes. Cut onion in half, remove skin and cut into large chunks. Separate garlic cloves and peel individual cloves.
3. Place on a large baking sheet. Drizzle with olive oil, salt and pepper. Toss, using hands, to combine.
4. Place in oven for a total of 25 minutes or until butternut squash is fork-tender. Halfway through cooking time, stir up mixture to ensure even cooking on all sides.
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*Recipe adapted from
The Cottage Mama*