



RECIPE NAME: Moroccan-Spiced Butternut Squash **FROM THE KITCHEN OF:** Emily Hodkiewicz

INGREDIENTS:

1 3lb butternut squash
2 tbsp extra-virgin olive oil
1/4 tsp ground cumin
1/4 tsp ground ginger
1/4 tsp ground coriander
1/4 tsp ground cayenne
1/4 tsp ground cinnamon
1/4 tsp ground allspice
kosher salt
Ground pepper

INSTRUCTIONS:

Preheat oven to 425. Peel and cut squash into 1 inch pieces. Toss squash with olive oil and spices. Then season with salt and pepper. Spread squash on a baking sheet in a single layer and roast for 25 minutes in the oven. Toss and continue cooking for 20 minutes more, until tender. Served will with rice.

Additional Notes: For some people this is very spicy!

