



Roasted Butternut Squash Prep Time: 7 minutes | Total Time: 4 hours | Cost \$\$

Ingredients

4 cups butternut squash, cubed and rinsed
1/4 cup water
1/4 cup light brown sugar
2 tbsp melted vegan butter
1/2 tsp cinnamon
1/2 tsp nutmeg
splash of vanilla extract
1 cup pecan halves or pieces
1 sprig fresh rosemary *optional

Directions

1. Preheat oven to 350°
2. Place all ingredients, except pecans and rosemary, in a 9x13in baking dish and toss to coat.
3. Cover with foil and bake for 40 minutes, or until squash is tender; remove from oven half way through cooking and toss squash to coat with glaze.
4. Remove foil and add in pecans during the last 20 minutes of baking.
5. Remove from oven and add in rosemary leaves; give them a rough chop to release oils to

Tools: N/A

Skill level: Easy

Notes: To save time, purchase squash that has already been peeled and cubed. If you do the prep yourself, prepare a day in advance.