

# Simple Roasted Butternut Squash



Ingredients

- 1 butternut squash - peeled, seeded, and cut into 1-inch cubes
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 pinch salt and ground black pepper to taste

## Method

1. Preheat oven to 400 degrees F (200 degrees C).
2. Toss butternut squash with olive oil and garlic in a large bowl. Season with salt and black pepper. Arrange coated squash on a baking sheet.
3. Roast in the preheated oven until squash is tender and lightly browned, 25 to 30 minutes.

---

Revision #1

Created 2020-08-30 17:00:02 UTC by Timothy

Updated 2020-12-20 19:10:19 UTC by Timothy