



CINNAMON BUTTERNUT SQUASH

Ingredients:

- 1 large butternut squash, peeled, seeded, and cut into 1-inch cubes
- 1 ½ tablespoons extra-virgin olive oil
- 1 ½ tablespoons pure maple syrup
- 1 ¾ teaspoons kosher salt
- ¾ teaspoon ground cinnamon
- ½ teaspoons ground black pepper
- 1 Tablespoon chopped fresh rosemary

Directions:

1. Preheat oven to 400 degrees and cover two backing sheets with parchment paper.
2. In a large bowl, toss and coat squash cubes with olive oil, maple syrup, and spices.
3. Divide the squash between the baking sheets, spread into a single layer.
4. Bake for 15 minutes at 400 degrees F. After 15 minutes, remove the pans, turn the squash with a spatula, and return to the oven.
5. Bake until the squash is tender (about 10 to 15 additional minutes).
6. Remove from the oven, and scatter rosemary over the top.
7. Serve warm and enjoy!

