Recipe Corner

Cinnamon Roasted Butternut Squash

Ingredients:
1 large butternut squash, peeled/seeded and cut into 1-inch cubes
3 TB olive oil
2 TB packed brown sugar
1 tsp ground cinnamon
1 tsp kosher salt
1 tsp freshly ground black pepper

Directions:
1. Preheat oven to 425F with rack on upper middle position. Line baking sheet with heavy-duty foil.
2. In a large bowl, toss the squash with remaining ingredients until thoroughly coated. Transfer to foil-lined baking sheet, in a single layer, without overcrowding the pieces.
3. Roast about 40 minutes, rotating pan midway during baking. When edges are browned and cubes are fork-tender, remove from oven immediately. You may want to start checking squash around 35 minutes, just to ensure that they don't become overcooked.

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