

# Roasted Butternut Squash

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	butternut squash - peeled and seeded, cut into 1" cubes
3/4	cup	yellow onion - thinly sliced
6	cloves	garlic - peeled
2	tablespoons	olive oil
2	tablespoons	fresh rosemary leaf - chopped
2	tablespoons	fresh sage leaf - chopped
1	teaspoon	salt
1/4	teaspoon	freshly ground black pepper

In a large mixing bowl, toss together the squash, onion, garlic, olive oil, rosemary, sage, salt and pepper.

Spread the mixture in a large, shallow baking pan, cover with plastic wrap, and let marinate at room temperature for 2 hours.

Preheat oven to 450.

Remove wrap and roast the squash for 20-25 minutes, turning once or twice. It is done when browned and very tender. Serve hot.