

Roasted Butternut Squash with Spinach

By DairyFreeGina

Dairy Free

Vegan

Gluten Free



This is a great Fall dish! You can also use pumpkin instead of the butternut squash or a combo of the two. I always serve it on Thanksgiving. You can cube the squash a day or two ahead of time, put in a zip lock bag, and store in refrigerator overnight.

Ingredients:

1 Medium sized Butternut Squash, cut into cubes (Wash and peel or cut away any brown spots or peel that doesn't look good. It will be easier to cut if you put in microwave for a few minutes. Discard seeds)

1 Tablespoon Extra Virgin Olive Oil

Black pepper to taste

3 cloves garlic, chopped

Large handful fresh Spinach, washed and trimmed. Or use any green of your choice

Handful Craisins

Pecans and or pumpkin seeds (omit if allergic)

1. Toss Butternut Squash with olive oil and black pepper. Roast on 425 degrees until fork tender.
2. While squash is cooking, wash greens, towel dry and cut into bite sized pieces. Lay on bottom of serving bowl.
3. When squash is done, put in bowl with greens. Add Craisins, nuts and drizzle with olive oil. Adjust seasonings if needed. Toss and serve warm. You can also drizzle with maple syrup for a sweeter taste.