

Nutmeg Coriander Roasted Butternut Squash

April 2014 by Camine Pappas
Prep time 5

INGREDIENTS:

1 large butternut squash, peeled and cut into 1 inch chunks. (Can buy precut!)
1 t nutmeg
1 t coriander powder
Salt and pepper
Flavored balsamics (I used white grapefruit and cinnamon pear. Both available online at: <http://www.olivethis.com/>)
Mild olive oil to coat. I use about 2 T



DIRECTIONS:

Coat squash in above ingredients. Roast spread out on a cookie sheet at 400 degrees for about 30 minutes, or until browned on edges and tender. Can serve with fresh basil or with your favorite meal!

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