

Fresh Veggie Series

Vine & Fig Educational Outreach Program



This Week's Produce Items:

Radical Roots Farm:

Butternut Squash, scallions, lettuce, tomatoes, cherry tomatoes, peppers, herb, sweet potato greens

Recipe of the Week:

Roasted Cinnamon Sugar Squash



Ingredients:

- 1 butternut squash
- 2 tablespoons oil
- 2 tablespoons brown sugar
- 1/4 teaspoon of cinnamon
- Pinch salt

Instructions:

1. Preheat the oven to 425°F.
2. Cut the squash into small cubes. You will need 3 cups approx.
3. Spread oil, sugar, and cinnamon onto the butternut squash and transfer to a greased sheet pan.
4. Roast for 10 minutes. Flip and keep roasting for 10 more minutes.
5. Sprinkle it with a pinch of sea salt and serve. Enjoy!



vinefigeducation.org/recipes