

The Fresh Veggie Series

Vine & Fig Educational Outreach Program

This Week's Produce Items:

Butternut squash, beets, peppers, tomatoes, cherry tomatoes, basil, salad mix

This 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



Radical Roots
COMMUNITY FARM