

Roasted Butternut Squash

2 CUPS BUTTERNUT SQUASH (PEELED AND CUBED)

1 TSP. OLIVE OIL

1 TSP. POULTRY SEASONING

SALT & PEPPER TO TASTE

In a small baking dish, combine the above ingredients and toss well. Place on a baking sheet and broil on 400 degrees F for 25 minutes or until golden brown around the edges.

Air Fryer Version:

Toss together and place in air fryer on 325 degrees F for 6 minutes. Shake and cook 6 more minutes. If squash doesn't have toasty edges, cook longer (if desired).

Toaster Oven Version:

Toss and place on baking sheet and place in toaster oven on 375 degrees for 20-25 minutes.