

Description



Roasted Butternut Squash with Rosemary Fused Olive Oil and Bourbon Maple Balsamic Vinegar is so easy, healthy and delicious!

Ingredients:

- 1 Butternut squash (about 2 1/2 lbs.), peeled, seeded and cut into 1 inch cubes (or package of pre-cut cubes)
- 2 T. The Olive Tap's [Rosemary Fused Olive Oil](#)
- 2 t. The Olive Tap's [Bourbon Maple Balsamic Vinegar](#)
- Sea Salt and fresh ground pepper to taste
- 1/3 C. coarsely chopped pecans – optional

Directions:

1. Preheat oven to 400 degrees
2. Combine butternut squash cubes, Rosemary Fused Olive Oil, and 2 t. of the Bourbon Maple Balsamic Vinegar in a large bowl and toss until well coated. Season with sea salt and fresh ground pepper to taste. Arrange in a single layer on a baking sheet.
3. Roast in the preheated oven for about 20-25 minutes, until squash is tender, stirring once during roasting.
4. Remove the squash from the oven and transfer to a serving dish and drizzle with remaining teaspoon of balsamic vinegar.
5. Top with chopped pecans.

Recipe adaptation by Rick

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/roasted-butternut-squash/>

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