



Tuscan Style Roasted Butternut Squash



Ingredients

Parmesan cheese (1 cup – grated)	Garlic (4 cloves)
Walnuts (1 cup – chopped)	Thyme (½ tsp. – dried)
Butternut squash (2 – 3 lbs.)	Butter (4 tbsp.)
Bread (salted rosemary, garlic) (1 – 2 slices)	
Rosemary (½ tsp. – dried)	
Freshly ground black pepper (½ - 1 tsp.)	
Pink Himalayan salt (½ - 1 tsp.)	
Vito & Joe's Extra Virgin Olive Oil	

How to Prepare

- 1). Preheat the oven to 400 degrees.
 - a. Leave the middle rack open.
- 2). Peel the butternut squash.
- 3). Cut the top and bottom off of the butternut squash.
- 4). Cut the butternut squash in half.
- 5). De-flesh the squash by scooping the seeds out.
- 6). Cut the squash in cubes (about an inch) and place the cubes in a large mixing bowl.
 - a. Make sure everything is cut the same size.
- 7). Drizzle some olive oil into the bowl with the cubed squash. Stir lightly, but so that every piece is coated.
- 8). Add the thyme, rosemary, fresh ground black pepper and salt.
- 9). Add and mince the garlic.

Bon Appétit!



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- 10). Mix until all the ingredients are incorporated and the squash pieces are coated in the herbs.
- 11). Chop the walnuts.
 - a. Save about $\frac{1}{4}$ of them for the topping later.
- 12). Add the walnuts ($\frac{3}{4}$) to the squash. Stir.
- 13). On a cookie sheet, line it with parchment paper and pour the squash mixture on top.
 - a. Evenly space the pieces out.
- 14). Roast in the oven for roughly 20 minutes.
- 15). Once roasted, take the squash and place it back in the bowl.
 - a. Drizzle in some of the access oils from the parchment paper on top of the roasted squash.
- 16). Bring the oven down to 325 degrees.
- 17). Add in the butter and grated parmesan cheese.
- 18). De-crust the bread.
 - a. Do not discard the crust though!
- 19). Pull the bread apart into small pieces.
 - a. Cut the crust into small pieces as well.
- 20). Add the bread pieces to the bowl of roasted squash. Stir lightly.
 - a. Ensure the butter is completely melted.
- 21). Pour the squash and bread mixture into a serving dish.
- 22). Add the remainder of the walnuts and some more grated parmesan cheese to the top.
- 23). Place the serving dish of squash in the oven for about 15 – 20 minutes. Enjoy!

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