



Cinnamon-Roasted Butternut Squash

1 medium butternut squash, peeled and cubed

1 tablespoon olive oil

1 teaspoon cinnamon

Pinch of Celtic or other unrefined salt

Optional: sprinkle of chopped pecans or pumpkin seeds

Toss squash with oil, cinnamon, and salt. Roast at 400 degrees for 30 to 35 minutes until tender and caramelized.

Serve warm

