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Oven-Roasted Squash with Garlic & Parsley

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From EatingWell: November/December 2009

Winter squash becomes tender and sweeter when roasted—a delicious side for a holiday dinner. Look for interesting squash like kabocha or hubbard at your farmers' market and try them in this recipe. (Recipe adapted from Alice Waters.)

10 servings, about 3/4 cup each | Active Time: 30 minutes | **Total Time:** 1 hour

Ingredients

- 5 pounds winter squash (such as butternut, buttercup, kabocha or hubbard), peeled, seeded and cut into 1-inch chunks (see Tip)
- 2 tablespoons extra-virgin olive oil, divided
- 1 1/2 teaspoons salt
- 1/4 teaspoon freshly ground pepper, divided
- 3 cloves garlic, minced
- 2 tablespoons chopped Italian parsley

Preparation

1. Preheat oven to 375°F.
2. Toss squash with 4 teaspoons oil, salt and 1/4 teaspoon pepper. Spread evenly on a large baking sheet. Roast, stirring occasionally, until tender throughout and lightly browned, 30 to 45 minutes (depending on the variety of squash).
3. Heat the remaining 2 teaspoons oil in a small skillet over medium heat. Add garlic and cook, stirring, until fragrant but not brown, 30 seconds to 1 minute. Toss the roasted squash with the garlic and parsley. Taste, adjust the seasoning and serve.