

ROASTED BUTTERNUT SQUASH AND SWEET POTATOES

WITH CINNAMON, MAPLE AND ROSEMARY GLAZE



INGREDIENTS

- 2 medium butternut squash, peeled, seeded and cut into 1 in. cubes
- 3-4 medium sweet potatoes, peeled and cut into 1 in. cubes
- 2 tbsp. olive oil
- 2 tbsp. pure maple syrup
- 1 $\frac{3}{4}$ tsp. kosher salt
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. black pepper
- 1 tbsp. fresh rosemary, chopped

DIRECTIONS

- Preheat the oven to 375 degrees Fahrenheit. Coat 2 sheet pans with nonstick spray or oil over top of parchment paper.
- In a bowl, toss and coat the diced squash and sweet potatoes evenly with olive oil, maple syrup, salt, pepper and cinnamon.
- Place on the sprayed sheet pans evenly, with space between the cubes. Do not overlap them.
- Roast them in the oven for 15 minutes, remove and turn them over.
- Place them back into the oven until finished, about another 10-15 minutes.
- Top with fresh rosemary and enjoy! This dish is best served when warm.

