

Garlicky Baked Butternut Squash

Rated: ★★★★★

Prep Time: 10 Minutes

Ready In: 1 Hour

Submitted By: Anita Bukowski

Cook Time: 50 Minutes

Servings: 6

"The mild garlic flavor in this dish makes for a deliciously different treatment for butternut squash. --Anita Bukowski"

INGREDIENTS:

2 tablespoons minced fresh parsley	1/2 teaspoon pepper
2 tablespoons olive oil	3 1/2 pounds butternut squash, peeled and cut into 1
2 garlic cloves, minced	-inch cubes
1 teaspoon salt	

DIRECTIONS:

1. In a large bowl, combine the parsley, oil, garlic, salt and pepper. Add squash and toss to coat.
2. Transfer to an ungreased shallow 2-qt. baking dish. Bake, uncovered, at 400 degrees F for 50-55 minutes or until squash is just tender.

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