

Roasted Butternut Squash

What you will need:

- 1 large butternut squash
- 2 large red onions (halved length wise and thinly sliced)
- 2 tbsp extra virgin olive oil
- Salt and freshly ground pepper to taste
- 2 leaves of springs rosemary

What to do:

- Position a rack in upper third of the oven and preheat to 450 F
- Combine squash and onion on a parchment lined baking sheet and drizzle with extra virgin olive oil, and season with salt and pepper, toss to evenly coat, then spread in an even layer and scatter rosemary on top.
- Put baking sheet on top rack: reduce heat to 375 F roast, flipping veggies once, until browned in spots, about 45 minutes.