

Roasted Squash with Citrus Dressing



Ingredients:

- 2 Tbsp olive oil
- 1 tsp crushed red pepper flakes
- 1 large butternut squash or 2-3 smaller winter squashes, skin peeled and diced into bite-sized pieces
- Salt and pepper to taste

For the dressing:

- Juice of 1 navel orange
- 2 cloves garlic, minced
- 1 Tbsp mustard
- 1 Tbsp honey
- 2 Tbsp olive oil
- Salt and pepper to taste



Instructions:

1. Preheat oven to 400° F.
2. In a large bowl, toss diced squash with olive oil, salt, and pepper. Spread in an even layer on a parchment-lined sheet pan. Roast in the oven for 20 minutes or until the pieces begin to brown.
3. While the squash is cooking, prepare the dressing: Add the orange juice, minced garlic, mustard, honey, olive oil, salt, and pepper into a large mixing bowl or a small container with a lid.
4. Whisk or shake to combine. Taste and adjust seasoning.
5. Once the squash is fork-tender, add to a large bowl and toss with dressing. Serve warm and enjoy!