

2016

ROASTED SQUASH, CARROTS & WALNUTS

2 lbs. carrots
1 medium butternut squash, peeled and cubed
¼ C packed brown sugar
¼ C olive oil
2 t kosher salt
½ t ground cinnamon
¼ t ground nutmeg
1 C chopped walnuts

Preheat oven to 400 degrees. Halve carrots lengthwise, then crosswise.

In a large bowl, toss squash and carrots with brown sugar, oil, salt, cinnamon, and nutmeg. Transfer to two greased foil-lined 15x10x1-in. baking pans. Roast 30 minutes, stirring occasionally.

Sprinkle walnuts over vegetables. Roast 5-10 minutes longer or until vegetables are tender.