

## Herbs di Napoli Glazed Roasted Butternut Squash



**Prep Time:** 10-15 minutes

**Cook Time:** 25-30 minutes

### Ingredients

- 2 pounds butternut squash, peeled, seeded and diced into 1-inch pieces (about 3 cups)
- $\frac{1}{3}$  cup [Herbs di Napoli Balsamic Vinegar](#)
- 1 tbsp. [Gustare Hojiblanca Extra Virgin Olive Oil](#) or your favorite Gustare extra virgin olive oil varietal
- 1 tbsp. fresh rosemary leaves, finely chopped
- $\frac{1}{2}$  tsp sea salt
- Black pepper, freshly ground

### Directions

1. Preheat oven to 375 degrees. On a large sheet pan lined with parchment or Silpat, add the squash in a single layer.
2. In a small bowl, whisk together olive oil and balsamic until well blended. Drizzle over squash and sprinkle with rosemary, salt and pepper, to taste. Toss gently.
3. Roast for 25-30 minutes, stirring halfway through until golden, caramelized and tender. Correct for seasoning and enjoy!

Note: Substitute [Gustare New England Maple Balsamic Vinegar](#) for Herbs di Napoli if desired