

New England Maple Glazed Roasted Butternut Squash



Prep Time: 25 minutes

Cook Time: Approximately 1 hour, 20-25 minutes

Serves: 4-6

Ingredients

- 2 butternut squash, seeded, and quartered lengthwise OR peeled, seeded, and chopped into 1-inch pieces (approximately 3 cups)
- $\frac{1}{3}$ cup [Gustare New England Maple Balsamic Vinegar](#)
- 1 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#), plus more for brushing
- 1 tbsp. [Gustare Rosemary Extra Virgin Olive Oil](#)
- $1\frac{1}{2}$ tbsp. fresh rosemary, finely chopped
- Zest of 1 orange
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. pepper, freshly ground

Directions

1. Preheat oven to 375 degrees.
2. Whisk New England Maple balsamic, olive oils and seasonings together in medium bowl.
3. Add squash to bowl. Toss to coat well.
4. Transfer quarters or spread chunks in single layer in shallow baking dish brushed with olive oil. Be sure to drizzle any additional liquid evenly over squash.
5. Roast, uncovered, approximately 1 hour and 20-25 minutes, stirring and basting squash every 15-20 minutes, until caramelized, with slightly crisp edges, and fork-tender flesh.