

## **Harvest of the Month Recipes at Home**



# **Sweet Roasted Winter Squash**

A cozy fall recipe your child tried at school — now easy to make at home!

### **Ingredients**

- 4 cups cubed winter squash (Hubbard, Butternut, Acorn, Carnival)
- 2 Tbsp oil or melted butter
- 2 Tbsp brown sugar or maple syrup
- 1 tsp cinnamon
- Pinch nutmeg
- Pinch salt
- 1 tsp vanilla



#### **Directions**

- 1. Preheat oven to 400°F.
- 2. Toss squash with oil, sweetener, and spices.
- 3. Spread on a baking sheet.
- 4. Bake 25–30 minutes, stirring halfway.
- 5. Enjoy warm!

#### **Kid Tip:**

For younger children, allow them to help stir and sprinkle the cinnamon! For older children, allow them to assist in cutting equal sized cubes, measuring and mixing.

#### Quick Tip:

Frozen squash works great — no peeling needed!

Dover Area School District School Nutrition Department • Encouraging Healthy Eaters!