



Makes: 6 servings
Total Time: 35 minutes

Maple Roasted Butternut Squash & Sweet Potatoes

- 1 small butternut squash, peeled, seeded, and cut into 1/2-inch cubes
- 1 large sweet potato, peeled and cut into 1/2-inch cubes
- 2 tbsp butter, melted
- 1 tbsp olive oil
- 1 tbsp pure maple syrup
- 1 tbsp fresh thyme
- 1/2 tsp salt
- 1/4 tsp freshly ground pepper
- 3 ounces fresh baby spinach
- Cracked black pepper & Kosher salt

Preheat oven to 450°F.

Toss together first 8 ingredients in a large bowl until vegetables are evenly coated. Spread in a single layer on 2 sheet pans. Roast, stirring once halfway through cook time, for 30 minutes or until edges of vegetables are light brown and tender when pierced with the tip of a knife.

Remove pan from oven.

Add spinach to pan; toss gently with vegetable mixture until spinach is slightly wilted.

Garnish, if desired with salt and pepper, and serve warm or at room temperature.

Chef's Note:

When roasting vegetables, take care not to crowd your pan or else the vegetables will steam instead of caramelizing and browning around the edges. Use an extra sheet pan if necessary.