



FINCH + FENNEL

Roasted Delicata Squash

INGREDIENTS:

- 2-3 Small Delicata Squash
- ¼ tsp Black Pepper
- 1 Tbsp Brown Sugar
- ¼ c F+F Spiced Holiday Seasoning Blend



INSTRUCTIONS:

1. Begin by removing the top & bottom of the delicata squash, then cut in half & scrape out the seeds.
2. Julienne the remaining halves into ¼ inch thick pieces.
3. Place on a parchment-lined baking sheet & toss with black pepper, brown sugar & F+F Spiced Holiday Seasoning Blend.
4. Roast at 400°F in a preheated oven for 20 minutes. Remove & flip the pieces then return to the oven for another 10-15 minutes, or until roasted to your liking.
5. Remove from the oven. Season with salt, if needed, & serve!

Enjoy!

