

ROASTED BUTTERNUT SQUASH WITH MOROCCAN SPICES (AND 10 MORE TASTY IDEAS FOR ROASTED VEGETABLES)

Ingredients:

4-6 cups butternut squash, peeled and cut into 1 inch cubes (one very large butternut squash)

2 T olive oil (or slightly less if you prefer)

1-2 tsp. Moroccan Spice Mix (I used to use only one teaspoon, but now I prefer more.)

1/2 tsp. kosher salt

fresh ground black pepper to taste

sea salt, for seasoning cooked squash

Spice Mix Ingredients:

(makes enough for quite a few batches of roasted veggies)

2 T [ground cumin](#)

3/4 tsp. [ground allspice](#)

1 T [ground coriander](#)

3/4 tsp. [ground ginger](#)

1 1/2 tsp. chile powder or chili powder (I used [ground Ancho chile](#))

1/4 tsp. [cayenne pepper](#) (or less if you don't want it spicy at all)

1 1/2 tsp. [sweet paprika](#)

pinch [ground cloves](#) (optional)

1 1/2 tsp. [ground cinnamon](#)

(You can buy all these spices in your local grocery store; I am just including the shopping links for people who like the convenience of ordering online. Kalyn's Kitchen does make a few cents on the dollar when you shop at Amazon through my blog, so thanks for that support!)

Instructions:

Preheat oven to 450F/220C. Spray a large baking sheet with olive oil or non-stick spray.

Peel butternut squash with vegetable peeler, cut off ends, and cut squash into cubes about 1 inch square. Put squash in plastic bowl and toss with olive oil, salt, pepper, and 1 – 2 tsp. spice mixture. Stir well to get oil and spices evenly distributed on cut surfaces of the squash.

Arrange squash in a single layer on the baking sheet. (If you take time to get a flat surface touching the baking sheet on each piece, that will improve browning.) Roast about 40-50 minutes, turning every 15 minutes or so. Squash is done when it is soft and slightly browned on quite a few of the edges. Season with sea salt and a little more pepper if desired, and serve hot.

This spice mix is also great on other roasted vegetables. Fine Cooking suggests [carrots](#), cauliflower, parsnips, potatoes, sweet potatoes, and turnips.