

Winter Squash

There are many types of winter squash:
butternut, acorn, spaghetti, and even pumpkins!

- Cut in half, scoop out seeds, and bake cut-side-down on a sheet pan with water (45 min), or a microwave-safe dish in the microwave (10-12 min).
- Scoop out cooked flesh for blended soups or substitute for canned pumpkin in baked goods.
- To roast: cut off skin with sharp knife, cut into bite-sized pieces, then toss with oil and bake at 400 degrees for 30 minutes.
- Store uncooked winter squash in a cool, dry place



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