

# Balsamic Glazed Roasted Butternut Squash

Preheat the oven to 400 degrees. In a large bowl, toss the squash cubes with melted ghee until well coated. Spread squash evenly on a shallow foil lined roasting pan. Be careful not to overcrowd. Drizzle with vinegar and season generously with salt and pepper. Roast for about 30 minutes turning the squash with a spatula every ten minutes. This dish pairs nicely with almost any protein (chicken, beef, pork) and also makes a fabulous addition to green salads (arugula, pecans, roasted squash with citrus vinaigrette). Enjoy!

Roasted butternut squash is one of my all-time favorite side dishes. I typically go sweet, caramelizing it in the hot oven with cinnamon or even pumpkin pie spice. This weekend I opted for a new spin and the results were perfection!