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1 butternut squash
1 delicata squash
1 acorn squash
¼ cup olive oil
¾ cup maple syrup
½ teaspoon ground sage
½ teaspoon dried thyme
Salt & Pepper
Heavy cream

Preheat oven to 400 degrees.

Wash the squashes well. Peel and dice the butternut squash. Cut the acorn squash into wedges. Peel and seed the delicata. Cut into thin round shapes.

Place all cut squash in a bowl. Whisk together and pour over the squash. Season with salt and pepper. Toss to coat well. Place in a roasting pan in a single layer.

Place pan in oven and cook the squash, flipping once very carefully, until tender and starting to brown.

Move roasted squash to serving dish. Drizzle with heavy cream. Serve and enjoy!

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