



Roasted Butternut Squash & Pears

This is by far one of my favorite Fall roasted side dishes. I love the natural sweetness of the squash combined with the pears. I usually use Bartlett pears but you can use any kind you want. All you need to do is peel, seed and cut the squash and the pears into medium size cubes. Place them in a single layer in an oven proof dish. Make sure you do not pile them in the dish. Drizzle them with olive oil and season with salt and pepper.

Place the dish in a preheated oven at 400 degrees. Roast the squash and pear for approximately 35 to 40 minutes, until the squash and pears are cooked through and they start browning in spots. Remove from the oven and serve as a side for anything you like. This goes especially well with pork. Enjoy!