

# Roasted Butternut Squash AND SWEET POTATO

SERVES: 4-6 guests  
PREP TIME: 10 min.  
COOKING: 35 min.  
TOTAL TIME: 45 min.



## INGREDIENTS

- 2 Cups chopped and peeled butternut squash (1-inch cubes)
- 2 Cups chopped sweet potato (or peeled) (1-inch cubes)
- 3 Tsp. GC Napa Valley Sage Finishing Sea Salt
- 3 Tbs. GC Napa Valley Buttery Extra Virgin Olive Oil
- 2 Tsp. GC Napa Valley Meyer Lemon Tellicherry

## TO PREPARE

- Preheat oven to 425 degrees.
- Peel, deseed and chop butternut squash into 1-inch cubes.
- Wash or peel sweet potatoes then chop into 1-inch cubes.
- Combine the butternut squash and sweet potatoes in a mixing bowl.
- Add the GCNV Buttery Extra Virgin Olive Oil and toss so that all pieces are covered.
- Spread evenly onto a baking sheet (not too tight so that all sides can get a firm texture).
- Bake for 40-45 minutes, or until fork tender.
- Once finished transfer to mixing bowl, add GCNV Sage Finishing Sea Salt, GCNV Meyer Lemon Tellicherry Pepper, and mix together.

## TO SERVE

Serve on one of your favorite Holiday dish and enjoy!

## WINE PAIRINGS

2013 GABRIELLE COLLECTION EQUILATERAL

## SHOPPING LIST

- 2 Cups chopped and peeled butternut squash
- 2 Cups chopped sweet potato



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