

NYBG

EDIBLE ACADEMY
HONEY & HARVEST WEEKEND

ROASTED BUTTERNUT SQUASH WITH COCONUT AND RAISINS

Prepared by Brenda Beener, Seasoned Vegan
Yield: 4–6 servings

Ingredients

- 2 medium butternut squashes (8 cups or 64oz)
- 1 tablespoon olive oil
- 1 teaspoon vegan butter
- ½ teaspoon granulated onion powder
- ½ teaspoon granulated garlic powder
- ⅛ teaspoon cumin
- 1 teaspoon cinnamon
- ¾ teaspoon sea salt
- ½ teaspoon black pepper
- Dark agave syrup
- Shredded coconut flakes
- Raisins



Instructions

Preheat oven 350°. Line a sheet pan with parchment paper.

Peel and deseed squash. Cut into 1-inch cubes. Rinse in cold water. In a large bowl combine the oil, butter, salt, black pepper, cumin, garlic powder, onion powder and dark agave syrup. Place the squash into the oil and seasoning and thoroughly cover.

Pour the prepared butternut squash onto the parchment lined baking sheet, scraping any butter and seasoning from the bowl onto the paper. Spread in an even layer, cover with aluminum foil then roast for 30 minutes, do the toothpick test to see if tender.

Use a spatula to flip the squash, and roast for another 10–15 minutes, uncovered until the squash is soft and thoroughly caramelized on the outer surfaces, but not burned. It is important to keep your eye on it.

Remove from oven and spread squash out evenly on a sheet tray. Lightly sprinkle cinnamon on top of squash. Sprinkle with raisins and shredded coconut. Return to oven bake until coconut lightly toasted about 3–5 minutes. Let the butternut squash cool slightly for a couple minutes, then serve.