

Spicy Roast Butternut Squash

Ingredients

½ of a large butternut squash (600-800g/1½-2lbs)

1 tablespoon cumin

1 tablespoon coriander

½ -1 teaspoon dried crushed red chilli flakes

1 teaspoon sea salt

2-3 tablespoons extra-virgin olive oil

Method

1. Preheat the oven to 180°C/350°F
2. Peel the squash. Cut each half in half again lengthwise, then crosswise in slices a little less than a centimetre wide.
3. Toss the squash with the oil in a large, shallow roasting dish.
4. Sprinkle 2/3 of the seasonings over the squash, and toss again. Sprinkle the remaining seasonings evenly over the squash.
5. Roast for 45 minutes, until tender and slightly browned.

