

Roasted Butternut Medley

Aunt Ky is good at finding creative recipes so that we can use produce that we've grown. We are always grateful when we can grow winter squash, such as butternut, since it has a longer shelf life and can be traditionally saved over the winter. The problem is that we don't have as many recipes for these winter squash, so we're excited when we find one that is delicious. Even if you are not crazy about Brussels sprouts, we think you'll be surprised at how delicious this side tastes.

Instructions

- 1 teaspoon Dijon mustard
- 2 tablespoons brown sugar
- 2 teaspoons olive oil
- ½ teaspoon paprika
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- 3 cloves garlic, chopped
- 12 ounces butternut squash, diced
- 12-16 ounces Brussels sprouts, halved
- 4 slices raw bacon, cubed



Instructions

- ❖ In a baggie, mix together the mustard, brown sugar, olive oil, paprika, salt, garlic powder, and garlic.
- ❖ Add the butternut, toss to coat, and refrigerate overnight.
- ❖ Preheat oven to 425 degrees Fahrenheit.
- ❖ Place the Brussels sprouts and chopped bacon in a large 10.5" cast iron skillet.
- ❖ Evenly distribute the marinated squash and marinade over the top and transfer to the oven.
- ❖ Bake for 45 minutes until the bacon is crispy and the squash is tender. It's best served warm.