

Roasted Butternut Squash with Moroccan Spices

<http://userealbutter.com/2012/12/03/roasted-butternut-squash-moroccan-spices-recipe/>
from [Kalyn's Kitchen](#)

4-5 cups butternut squash, peeled and cut into 1-inch cubes
2 tbsps olive oil
1/2 tsp kosher salt
fresh ground black pepper
1 tsp Moroccan spice mix (see below)

moroccan spice mix

2 tsps ground cumin
1 tsp ground coriander
1/2 tsp chile powder
1/2 tsp sweet paprika
1/2 tsp ground cinnamon
1/4 tsp ground allspice
1/4 tsp ground ginger
1/8 tsp cayenne powder
pinch ground cloves

Mix spices together. Makes 5 teaspoons.

Preheat the oven to 475°F. Lightly grease a large roasting pan or baking dish. Toss the butternut squash cubes together with the olive oil, salt, pepper, and Moroccan spice mix in a large bowl. Empty the squash into the pan and spread into a single layer. Roast the butternut squash for 40-50 minutes, turning the pieces every 15 minutes or so. Before serving, sprinkle with sea salt and. Serves 4-6.