

## Roasted Kabocha Squash

<http://userealbutter.com/2018/11/18/roasted-kabocha-squash-recipe/>

3 lbs. kabocha squash (1 large squash)  
1-2 tbsps olive oil  
sea salt (about 1 tsp)  
black pepper, freshly ground (about 1 tsp)

Preheat oven to 400°F. Wash the outside of the squash. Carefully remove the stem. I use a paring knife to cut at a shallow angle around the base of the stem then pop the stem off with my fingers. Using a sharp knife, carefully slice the squash in half longitudinally (through the stem base). The kabocha squash is hard, like its cousins, so please use caution when taking to it with a knife. Scoop the seeds out with a spoon. Cut the halves in half (to get quarters) and trim the stem/ends from the corners. Slice the quarters into 1-inch thick pieces. Place the slices in a large bowl and toss with the olive oil, salt, and black pepper. Arrange the slices in a single layer on a rimmed baking sheet. I line my baking sheet with foil for ease of clean up. Roast for 20 minutes, then flip the pieces over and continue to roast until lightly browned and fork tender (about 15 minutes for me). Serves 4-6 as a side dish.