

Spiced Winter Squash with Fennel

(8 to 10 servings)



Ingredients:

- 3 lbs Butternut Squash, peeled, halved lengthwise, seeded & cut into $\frac{3}{4}$ " wedges
- 2 Fennel bulbs, trimmed, cut lengthwise into 1" wedges
- 2 large Onions, cut into 1" wedges
- 6 tbsp Olive oil
- 2 tsp ground Cumin
- 2 tsp ground Cinnamon
- 2 tsp Chili powder
- 1 tsp Turmeric

Directions:

- Preheat oven to 450°.
- Combine squash, fennel, and onion on heavy large rimmed baking sheet.
- Add oil and toss to coat.
- Mix all spices in small bowl to blend.
- Sprinkle spice mixture over vegetables and toss to coat evenly.
- Sprinkle with salt and generous amount of pepper.
- Roast until vegetables are tender and browned, turning once about 45 minutes.