

# roasted north georgia candy roaster squash

**SERVES 4**

**COOK TIME:** 35-45 minutes

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1 (approx. 6-7 lb.) North Georgia Candy Roaster  
3 Tbsp extra virgin olive oil  
 $\frac{3}{4}$ –1 tsp [seasoned salt](#)  
 $\frac{1}{2}$  tsp black pepper  
 $\frac{1}{2}$  tsp cinnamon  
Pinch of nutmeg (optional)

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## Cooking notes:

- **Rotate pan 180° half way through cooking time for even browning.**
- **If you are using non-stick baking pans, you may need to toss the squash pieces halfway through the cooking time to prevent burning on the bottom.**



**PREHEAT** oven to 400°F and position rack in the center of the oven.

**PEEL** skin off of the candy roaster squash using a sharp peeler.

**CUT** squash in half length-wise and scrape out the seeds. Discard or save seeds for roasting or planting.

**CUT** each half in half cross-wise, then slice into  $\frac{1}{2}$  inch crescents. Chop the crescents into  $\frac{1}{2}$  inch pieces.

**PLACE** squash pieces in a ziptop bag or bowl and drizzle with olive oil. Toss well so that pieces are well coated.

**LINE** a large baking sheet with parchment paper.

**SPREAD** squash pieces in a single layer on the baking sheet.

**SEASON** with seasoning salt, black pepper, cinnamon and nutmeg (optional).

**ROAST** in 400° oven for 35-45 minutes until pieces are golden brown and tender to the touch.

**MAKE IT A MEAL:** Serve with beef, chicken or fish, roasted broccoli or asparagus and berries.