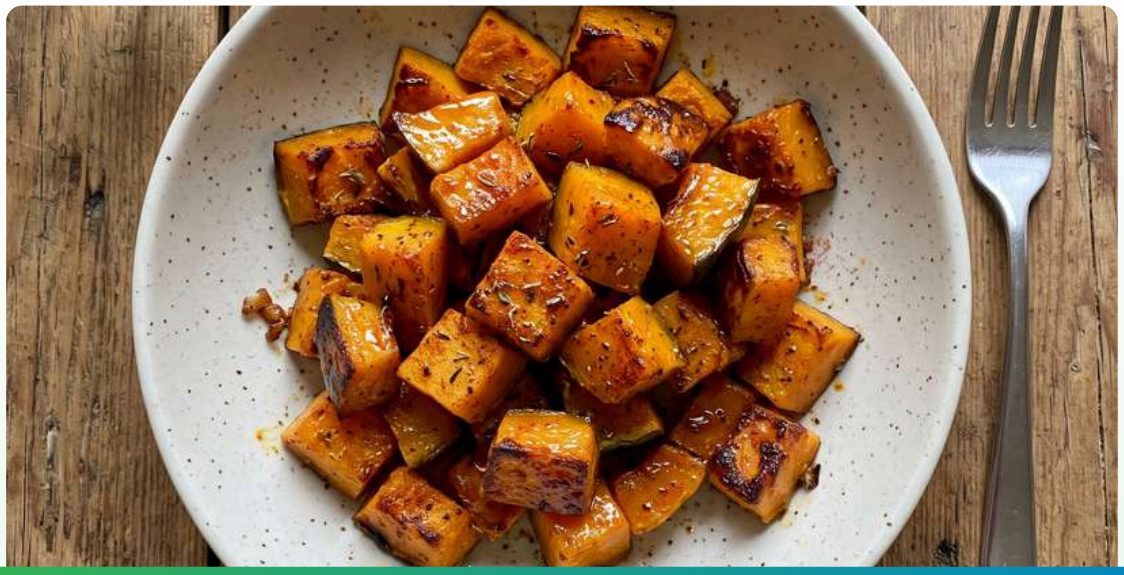


MAPLE-PAPRIKA ROASTED KABOCHA SQUASH

INGREDIENTS

ITEM	QUANTITY
• Peeled, cubed kabocha squash	3 Cups
• Olive Oil	1 Tbsp.
• Maple Syrup	1 Tsp.
• Smoked Paprika	½ Tsp.
• Dried Thyme	½ Tsp.
• Salt	¼ Tsp.
• Black Pepper	⅛ Tsp.

SERVING SIZE **ABOUT ¾ CUP**

PREPARATION

- Preheat oven to 400°F.
- Toss squash with olive oil, maple syrup, paprika, thyme, salt, and pepper.
- Spread in a single layer on a parchment-lined baking sheet.
- Roast for 25–35 minutes, turning halfway through, until tender and lightly browned.

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