



Roasted Butternut Squash with Apple Cider Vinaigrette



Prep & Cook Time: 40 minutes
6 servings

Ingredients

- 2 small butternut squash, peeled, seeded and cut into $\frac{1}{2}$ - inch thick slices.
- 1 medium red onion, cut into wedges.
- 3 Tbsp. olive oil, divided
- Pinch kosher salt and fresh ground black pepper
- 1 cup apple cider
- 1 $\frac{1}{2}$ Tbsp. whole grain mustard
- 1 Tbsp. red wine vinegar
- 2Tbsp. chopped fresh flat leaf parsley.

Directions

- Preheat oven to 425 F. Toss squash and onions with 2 Tbsp. olive oil and season with salt and pepper. Roast until golden brown and tender, about 20 to 25 minutes.
- Meanwhile, bring cider to a boil in a small sauce pan over high heat. Reduce heat to low and gently simmer until liquid has reduced to about 3 tablespoons (12 to 15 minutes)
- Whisk together mustard, vinegar, reduced cider, and remaining 1Tbsp. olive oil in a bowl. Season with salt and pepper. Stir in parsley.
- Drizzle squash and onion with vinaigrette just before serving.

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