

Oven Roasted Butternut Squash Steaks

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 Butternut Squash, with a long neck
- Seasoning of choice (*see seasoning recipes below*)

Instructions

1. Preheat the oven to 375°F.
2. Line a baking sheet with foil and spritz with nonstick spray.
3. Peel the skin off of the entire butternut squash.
4. With a sharp knife, carefully cut off the bottom of the squash (the bulb that contains the seeds) and set to the side
5. Stand the neck of the squash upright, and cut into 1/4" slices - going top to bottom lengthwise. (This should create 3-4 squash steaks.)
6. Place squash steaks onto the baking sheet and season both sides liberally with seasonings of choice.
7. Bake at 375°F for 40-50 minutes until the squash has caramelized slightly and is tender throughout.
8. Try out both of the flavor combinations below to create the most delicious squash steaks, using Heinen's incredible Two Brothers pre-made seasonings.

