

### **WHAT'S FOR DINNER?**

### Tasty Butternut Squash

### Ingredients

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- 1 medium sized butternut squash, cut into 1 inch cubes (about 4 cups)
- 1 medium onion, cut in half and sliced
- 3 cloves garlic, chopped
- 2 tbsps extra virgin olive oil
- 1/2 tsp cinnamon
- 1 cup chicken or vegetable stock 1 tbsp Italian flat leaf parsley, *chopped*
- 2 tbsps chives, chopped
- sea salt and freshly ground black pepper to taste



#### Instructions

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Cut squash into cubes and steam in a steamer with a tight fitting lid until al dente, about 5-6 minutes. Heat the olive oil in a medium size skillet. Saute onion in olive oil for about 5 minutes over medium heat stirring frequently. Add garlic, cinnamon and mix well. After about 1 minute add the chicken stock and begin to simmer gently. When squash is al dente, almost done, but still firm on the inside, add to simmering sauce and cook together for another 3-4 minutes. Season with salt and pepper and sprinkle with parsley and fresh chives. Makes 4 servings.

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# **BUTCHER**





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