



Cajun Butternut Squash

This delightful quick and easy spice mix will spice up any dish. We used butternut squash but you could use potatoes or cauliflower. Serve it with rice, salad or fajitas!

This dish serves two, so double up the recipe if you want to serve 4



What you'll need:

Baking tray, mixing bowl, measuring spoons, peeler

Ingredients

- Half a butternut squash, peeled and cubed.
- $\frac{1}{4}$ cup vegetable oil (you can use olive oil if you wish)
- 1tsp garam masala
- $\frac{1}{2}$ tsp cayenne pepper
- $\frac{1}{4}$ tsp ginger
- $\frac{1}{4}$ tsp salt
- 1tsp lemon juice



Method

1. Preheat the oven to gas mark 6 and put the cubed butternut squash into the baking tray.
2. Mix together all other remaining ingredients.
3. Drizzle the mix over the butternut squash trying to make sure all of the cubes are covered.
4. Give the tray a shake and stir the butternut squash to get it all coated.
5. Cook in the top of the oven for 40 minutes, checking and stirring halfway through.
6. The squash is ready when it is soft all the way through.