

Grilled Butternut Squash (Foil Packet)



2 or 3 cups cubed squash
1 teaspoon cinnamon
½ teaspoon nutmeg
salt and pepper to taste
1 tablespoon olive oil

Place squash in foil packet. Sprinkle spices ingredients over squash. Drizzle olive oil over squash and toss to mix. Fold edges of foil to secure packet.

Place foil packet on preheated grill - 325° to 350°. Grill approximately 30 minutes or until tender.

Enjoy!

Recipe submitted by
Lena Hughes

North Platte Sales Project Manager



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