

Butternut Squash Medley or Salad

This could probably be made on the stovetop or in a crockpot but I haven't tried that yet.

Ingredients:

Roasted Squash:

- Butternut squash, peeled and diced
- Olive oil or other oil for coating the squash
- Garlic salt and pepper to taste
- Onion, diced

Sauteed Spinach:

- 1- 2 c. spinach, Rosella, or sweet potato leaves, washed and chopped - *you can use any combination or use all spinach*
- 6 pieces of bacon, chopped and cooked

optional add- ins:

- Dried cranberries or raisins
- Feta or other cheese
- Pecans or other nuts
- Cooked and crumbled sausage or other meat

Directions:

Preheat oven to 400 degrees and grease a 9x13 pan, set to the side.

Toss the squash and onions with olive oil and season to taste.

Spread in an even layer in the pan and bake in the oven for 25 – 30 minutes.

Fry the bacon in a skillet and then lower the heat. Add the spinach and gently sauté until wilted. *The spinach could be left uncooked, and this could be eaten as a salad.)*

Combine the cooked ingredients and gently toss, sprinkle with add ins and enjoy!