



FINCH + FENNEL

Maple Roasted Squash with Feta & Hot Pepper Jelly

YIELDS: 4 servings

INGREDIENTS:

- 1 Small Butternut Squash
- 1-2 tsp Olive Oil
- 4 Tbsp F+F Small Batch Vermont Maple Syrup
- Salt & Pepper, to taste
- 1 tsp Rosemary, chopped
- 1 tsp Chili Flakes (optional)
- 4 Tbsp F+F Hot Pepper Jelly
- 4 Tbsp Feta, crumbled
- 4 Tbsp Pepitas, toasted

DIRECTIONS:

1. Preheat oven to 375°F.
2. Begin by removing the skin of your butternut squash. Dice into medium pieces & place into a mixing bowl.
3. Toss the squash with 1-2 tsp of olive oil, along with the F+F Small Batch Vermont Maple Syrup, salt, pepper, rosemary & chili flakes.
4. Add the dressed butternut squash to a lined sheet tray & bake at 375°F for 20 minutes.
5. In a microwave-safe bowl, warm the F+F Hot Pepper Jelly in the microwave for one minute. Drizzle warm jelly over the baked pumpkin. Place the pumpkin back into the oven and cook for another 10-15 minutes, or until soft.
6. Remove from the oven, plate, then top with feta & more F+F Hot Pepper Jelly, if desired. Finish with pepitas.



Enjoy!

