



Roasted Spicy Butternut Squash Wedges

Serves 4

INGREDIENTS

2-3 whole Butternut squash
50-75ml **Karimix Chilli & Fennel Sauce**
50ml corn oil
Steamed rice enhanced with your favourite **Karimix** sauce

METHOD

1. Peel and cut in half lengthwise remove the seeds and cut the flesh into suitable wedges.
2. Combine the vegetable oil with the **Karimix Chilli & Fennel Sauce** and coat the butternut squash wedges with the dressing, if you like it hot add additional of the sauce.
3. Roast in a suitable tray in a hot oven 200-225°C for 30-40 minutes. Or until cooked, avoid over colouring.
4. Serve as an accompaniment to a dish or on a bed of rice as an appetizer.