



Using Karimix Chilli & Fennel Sauce

ROASTED SPICY BUTTERNUT SQUASH WEDGES

SERVES: 4 as a side dish

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.



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