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▶▶▶ January 2013 ◀◀◀

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Pureed Roasted Winter Squash

Prep Time: 5 mins

Cook Time: 50 mins

Rest Time: 5 mins

Total Time: 1 h

Ingredients

- 2 teaspoon oil, canola
- 2 pounds squash, butternut, or buttercup or acorn squash

Preparation

1. Preheat oven to 400°F. Brush a rimmed baking sheet with oil.
2. Cut squash in half and scrape out seeds and membranes. Place the squash, cut-side down, on the prepared baking sheet. Bake until soft, 35 to 45 minutes for buttercup or acorn squash, 40 to 50 minutes for butternut. Let cool slightly.
3. Scoop the squash flesh into a food processor. Pulse until smooth. For a chunkier texture, mash squash with a potato masher.

