

Sesame-Roasted Kabocha Squash

Prep time: 10 minutes

Cooking time: 45 minutes

Ingredients:

1	organic kabocha squash, halved, seeded, peeled, and cut into 1-inch cubes
2 tablespoons	toasted sesame oil
2 to 4 tablespoons	coconut aminos
1 to 2 teaspoons	pink salt

Directions:

Preheat the oven to 400°F.

Line a cookie sheet with parchment paper.

Put the squash cubes in a large bowl. Drizzle the sesame oil and aminos over the squash and sprinkle with 1 teaspoon of salt, or to taste. Toss well to coat the squash evenly.

Spread the squash cubes in a single layer on a cookie sheet. Bake in the oven until the squash has begun to brown and is tender enough to pierce easily with a fork, about 45 minutes.

Remove the squash from the oven, taste a piece and season with more salt if needed, and serve immediately.