Baked Butternut Squash Fries

❯

* 1 medium butternut squash
* 2 teaspoons olive oil
* 2 teaspoon ground cumin
* Coarse salt and ground pepper
* 1 tablespoon freshly squeezed lime juice
* 1 tablespoon chopped fresh cilantro

DIRECTIONS

1. 1. Preheat oven to 425 degrees. Prepare butternut squash; cut into 1/2-inch-wide sticks. On a baking sheet, combine squash with olive oil and cumin; season with salt and pepper. Toss to coat and spread squash in a single layer. Roast until fork-tender, 45 minutes to 1 hour.
2. 2. Sprinkle with lime juice and cilantro.