

Mashed Potato Squash

Prep Time

10 mins

Cook Time

1 hr

Ingredients

1 Mashed Potato Squash

Olive oil for drizzling on squash

Salt to taste

Pepper to taste

Butter to taste

Instructions

Preheat oven to 350°F.

Cut the squash in half long ways, remove any seeds and fibrous strands

Drizzle olive oil on each half.

Sprinkle salt and pepper to taste

Place squash halves cut side down on baking sheet.

Roast until squash is tender and easily pierced with fork, about 50-60 minutes.

Remove from oven and cool slightly until you are able to handle it.

Scoop out squash flesh into bowl and mash with fork or potato masher until almost smooth.

Top with butter