



### **Butternut Persilade Enhanced with**

### **Parqueoliva Extra Virgin Olive Oil**

Serves 4 – 6 depending on number of other vegetable dishes presented with main meal

Adapted from weblog: <http://www.typepad.com/t/trackback/587047/25975134>

## **Ingredients**

- 1 seeded medium butternut squash, cut into cubes about ½ inch wide and long
- 2 tablespoons all purpose flour
- 6 tablespoons chopped Italian parsley
- 4 peeled large garlic cloves, pounded in a mortar until a paste
- 1/4 cup Parqueoliva olive oil
- salt and pepper

## **Instructions**

1. Partly precook the squash cubes in a microwave with about ¼ inch of water, covered with wax paper for three minutes; check and stir, and repeat for a few minutes at a time until a fork will pierce the squash easily while the squash stays intact.
2. In a large bowl, combine the parsley, oil, garlic, flour, salt and pepper. Add squash and toss to coat.
3. Transfer to a greased shallow 2-qt. baking dish. Bake, uncovered, at 325 degrees F for approximately 20 to 30 minutes or until squash is slightly crispy on top and soft underneath.

Enjoy!

Your feedback is appreciated.

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