POWERHOUSE SPINACH BLEND squash bake



cook time:	prep time:	featured product:
50	**15**	**POWERHOUSE SPINACH BLEND**

bring on the flavor with a squash bake that evokes friendly dinner parties and family-filled holiday get-togethers.

POWERHOUSE SPINACH BLEND adds greens to every bite, while warm butternut squash gives rich color and flavor to the dish. toasted walnuts add a super yummy crunch! garnish with seasonal fruit like pomegranate or dried cherries for the perfect topping. bonus: this recipe is gluten-free, whole 30, and 100% delicious.

ingredients

½ clam **organicgirl© POWERHOUSE SPINACH BLEND** ? , chopped
2 ½ pounds of butternut squash, cubed
1 ½ tablespoons of extra virgin olive oil
½ teaspoon of coarse sea salt
? cup walnuts
¼ cup pomegranate seeds

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 400°F. place squash in a baking dish, sprinkle with coarse sea salt and extra virgin olive oil and toss to coat.

2. bake 45 minutes or until squash is tender.

3. remove squash from oven, add POWERHOUSE SPINACH BLEND and toss. sprinkle the walnuts on top, then bake for another 5 minutes until the nuts are lightly toasted.

4. remove and garnish with pomegranate seeds. if pomegranates are out of season, feel free to substitute with dried cherries or cranberries for an equally pleasing garnish.