



Baked butternut squash with rosemary and feta

NIBBLEDISH CONTRIBUTOR

Ingredients

1 butternut squash 1 tsp chopped fresh rosemary/dried 1 tbsp olive oil salt pepper 150g feta cheese the amount is up to you

Instructions

Wash the squash Cut the quash into four pieces lenthways. Place in a ovenproof dish Sprinkle the oil on the squash Sprinkle the rosemary, salt ,pepper Place in a hot oven roast until soft, Add the feta and bake for a further ten minutes Best served warm not hot. Eats very well with dressed rocket,watercress,