

CopyCat Olive Garden Roasted Butternut Squash

Ingredients

8 cups butternut squash
2 tablespoons vegetable oil
1 teaspoon salt
1 cup sweet white wine

Directions

Preheat the oven to 400°F and spray a 9 x 13-inch baking dish with cooking spray.

In a bowl, toss the butternut squash with the oil and salt.

Spread on a rimmed baking sheet and bake for 30 minutes.

Transfer the squash pieces to the prepared baking dish. Pour in the wine.

Bake until the squash is tender, 15 to 20 more minutes—the smaller the squash pieces, the shorter the cooking time.