

Marinated Butternut Squash

Ingredients:

2 Medium butternut squash, seeded and cut into 1" slices

Salt and pepper to taste

8 Tbs EVOO, Divided

¼ Cup red wine vinegar

½ medium red onion

½ tsp red chili flakes

1 Tbs dried oregano

1 clove garlic

¼ cup fresh mint leaves

Preparation:

Preheat oven to 450

Season squash with salt & pepper, and drizzle with 4 Tbs EVOO , place single layer on cookie sheet.

Bake until tender about 18-20 minutes. Meanwhile stir together remaining ingredients except the mint and season with salt & pepper. Remove squash from oven and pour marinade over. Cool for 20 minutes. Do not refrigerate.