

Butternut Squash Hasselback

Cuisine: **Other**

Food category: **Vegetables**



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Company: **Retigo**

Program steps

1  Hot air  100 %  Termination by time  00:30 hh:mm  200 °C  100 % 

Ingredients - number of portions - 4

Name	Value	Unit
butternut squash	1	pcs
extra virgin olive oil	15	ml
goat cheese	20	g

Nutrition and allergens

Allergens: 7

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	13 kJ
Carbohydrate	0.1 g
Fat	1 g
Protein	1.1 g
Water	0 g

Directions

Preheat the oven to 200C.

Peel the squash, cut it in half and remove the seeds.

Cut into thin slices (about 0.5 cm thick), without going all the way to the bottom to maintain its shape.

Place the squash on a baking sheet.

Drizzle with olive oil, season with salt and pepper.

Bake for 40 minutes, until the squash is tender and lightly browned at the edges.

Sprinkle with goat cheese.