



Cooking
in the
Kitchen
at **Olum's**

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Butternut Squash & Soba Noodles

Yields 8 Servings

Ingredients:

- 20-oz. butternut squash, cubed
- 3 Tbsp. sesame oil, divided
- 1/2 cup light soy sauce
- 2 Tbsp. rice vinegar
- 2 Tbsp. honey
- 2 Tbsp. water
- 1 Tbsp. sesame seeds (to garnish)

Directions:

1. Preheat oven to 350° F.
2. On a baking sheet place cubed squash and toss with 1 Tbsp. sesame oil to coat, then roast for 35-40 mins until lightly browned.
3. In a small bowl combine soy sauce, rice vinegar, honey, water, and 1 Tbsp. sesame oil; stir. Set sauce aside.
4. In a skillet heat the squash and remaining Tbsp. sesame oil. Crisp squash for 3-5 mins until lightly browned.
5. Add the soba noodles and half of the sauce to the skillet. Stir to combine while heating thoroughly.
6. Place squash mixture in serving dish and garnish with sesame seeds. Serve alongside remaining sauce.