

## Grilled Butternut Squash

Jacob · 29/09/2024

**Prep Time**

25 mins

**Difficult**

Easy

**Servings**

5

**Description**

Grilling butternut squash in slices creates a crispy shell and seals in all the flavor. You don't even need butter or salt and pepper; it's great on its own in salads or as a side.

**Ingredients**

- - 1 butternut squash
- sliced into rounds and seeded - 1 teaspoon olive oil

**Instructions**

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Brush both sides of butternut squash slices with olive oil. Cook squash on the pre-heated grill.
2. flipping as needed
3. until softened and browned
4. 15 to 20 minutes.