

Air Fryer Butternut Squash Home Fries

Savannah · 29/09/2024

**Prep Time**

32 mins

Difficult

Medium

Servings

4

Description

These air fryer butternut squash home fries are seasoned with bagel seasoning and fresh rosemary for a tasty brunch dish that fits into any fallthemed menu

Ingredients

- - 1 pound butternut squash
- peeled and cut into 1/2-inch pieces - 1 tablespoon extra-virgin olive oil - 2 teaspoons bagel seasoning (such as Trader Joe's Everything but the Bagel Sesame Seasoning Blend) - 1 teaspoon chopped fresh rosemary

Instructions

1. Preheat an air fryer to 400 degrees F (200 degrees C). Toss butternut squash with olive oil in a large bowl. Add squash pieces to the air fryer basket. Cook until lightly browned
2. stirring every 3 to 4 minutes
3. about 22 minutes total. Transfer to a bowl or serving plate and sprinkle seasoning blend evenly over the top. Garnish with fresh rosemary.