

Hasselback Butternut Squash

Cuisine: **Other**
Food category: **Vegetables**



Author: [Chloé Lasseron](#)

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 200°C (400°F).

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

Slice it into thin rounds (about 0.5 cm thick), leaving some space between the slices to maintain their shape.

Arrange the squash on a baking sheet.

Drizzle with olive oil, and season with salt and pepper.

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

Sprinkle with goat cheese.