

# Side Dish Recipes: Squash Recipes to Impress Your Guests

Squash is a versatile vegetable that can be used to create a variety of delicious and impressive side dishes. Whether you're looking for a creamy soup, a roasted vegetable dish, or something grilled, there's a squash recipe out there that's perfect for you.



## **SIDE DISH RECIPES, SQUASH RECIPES: 29 DIFFERENT RECIPES, STUFFED ACORN, BREAD, CASSEROLES, DESSERTS, TORTE, MUFFINS, CAKE, PICKLES (SIDE DISHES)**

★★★★★ 5 out of 5

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Enhanced typesetting : Enabled  
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## **Butternut Squash Soup**



Butternut squash soup is a classic fall dish that's both creamy and flavorful. It's made with roasted butternut squash, onions, garlic, and spices, and it's perfect for serving on a cold night.

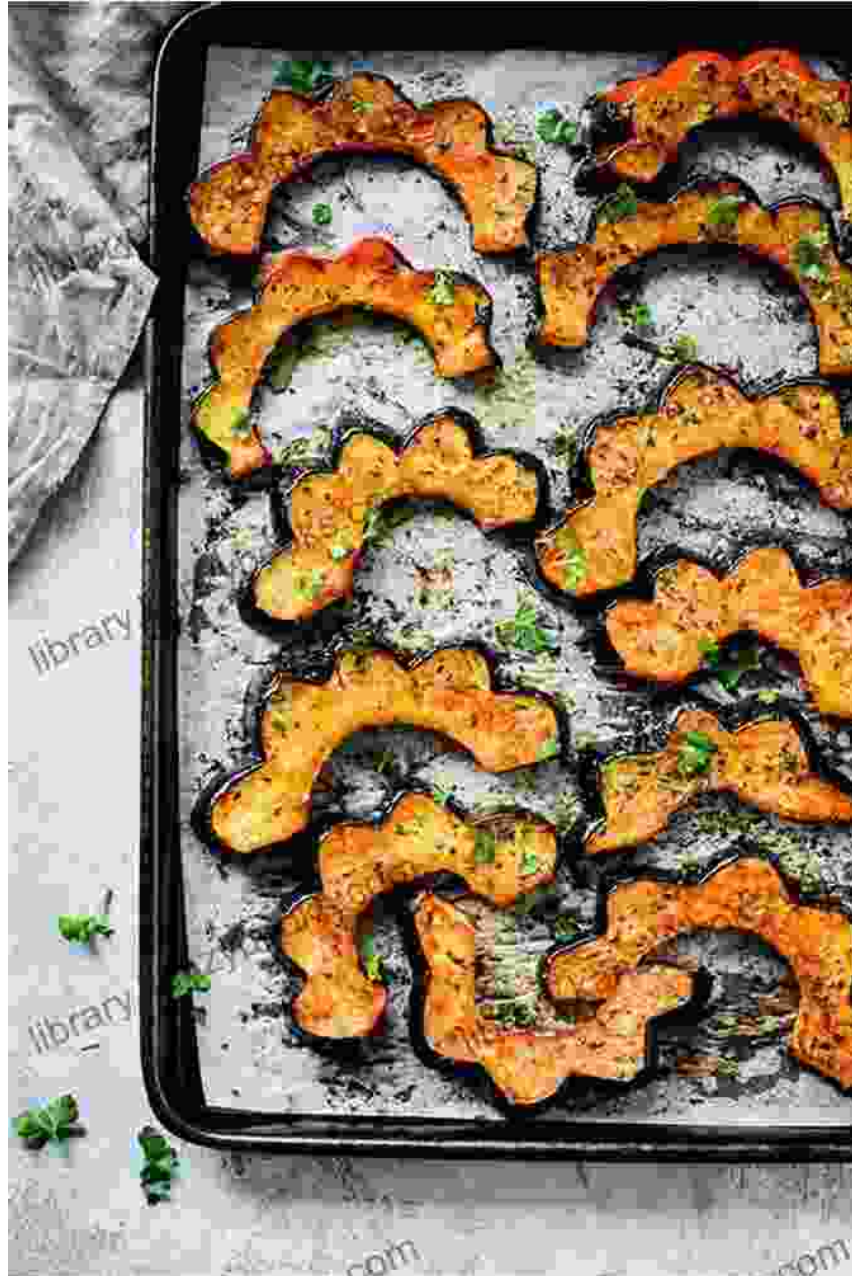
## **Ingredients**

\* 1 medium butternut squash, peeled and cubed \* 1 tablespoon olive oil \*  
1/2 onion, chopped \* 2 cloves garlic, minced \* 1 teaspoon ground cumin \*  
1/2 teaspoon ground cinnamon \* 1/4 teaspoon ground nutmeg \* 4 cups  
chicken broth \* 1 cup milk \* Salt and pepper to taste \* Chopped fresh  
herbs, for garnish (optional) \* Croutons, for garnish (optional)

## **Instructions**

1. Preheat oven to 400 degrees F (200 degrees C). 2. Toss butternut squash with olive oil and spread on a baking sheet. 3. Roast for 25-30 minutes, or until tender and browned. 4. In a large pot, heat olive oil over medium heat. 5. Add onions and cook for 5 minutes, or until softened. 6. Add garlic and cook for 1 minute more. 7. Stir in cumin, cinnamon, and nutmeg. 8. Add roasted butternut squash, chicken broth, and milk. 9. Bring to a boil, then reduce heat and simmer for 15 minutes. 10. Puree soup with an immersion blender or in a regular blender until smooth. 11. Season with salt and pepper to taste. 12. Garnish with chopped fresh herbs and croutons, if desired.

## **Roasted Acorn Squash**



Roasted acorn squash is a simple but delicious side dish that's perfect for fall and winter. It's made with roasted acorn squash, olive oil, and spices, and it's a great way to showcase the natural sweetness of the squash.

## **Ingredients**

\* 1 acorn squash, halved and seeded \* 2 tablespoons olive oil \* 1/2  
teaspoon salt \* 1/4 teaspoon black pepper \* 1/4 teaspoon ground cinnamon  
\* 1/4 teaspoon ground nutmeg

## **Instructions**

1. Preheat oven to 400 degrees F (200 degrees C). 2. Place acorn squash halves on a baking sheet. 3. Drizzle with olive oil and sprinkle with salt, pepper, cinnamon, and nutmeg. 4. Roast for 30-35 minutes, or until tender and browned. 5. Serve warm.

## **Grilled Zucchini and Squash**



Grilled zucchini and squash is a healthy and flavorful side dish that's perfect for summer. It's made with grilled zucchini, squash, onions, and peppers, and it's a great way to enjoy the fresh flavors of the season.

## **Ingredients**

\* 1 medium zucchini, cut into 1-inch pieces \* 1 medium yellow squash, cut into 1-inch pieces \* 1 medium red onion, cut into 1-inch pieces \* 1 green bell pepper, cut into 1-inch pieces \* 2 tablespoons olive oil \* 1/2 teaspoon salt \* 1/4 teaspoon black pepper

## Instructions

1. Preheat grill to medium-high heat. 2. In a large bowl, combine zucchini, squash, onions, and peppers. 3. Drizzle with olive oil and sprinkle with salt and pepper. 4. Toss to coat. 5. Thread vegetables onto skewers. 6. Grill for 8-10 minutes per side, or until tender and browned. 7. Serve warm.

Squash is a versatile vegetable that can be used to create a variety of delicious and impressive side dishes. From creamy soups to roasted vegetable dishes to grilled skewers, there's a squash recipe out there that's perfect for any occasion.

So next time you're looking for a side dish that will wow your guests, reach for some squash. You won't be disappointed.



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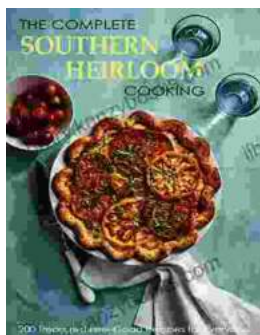
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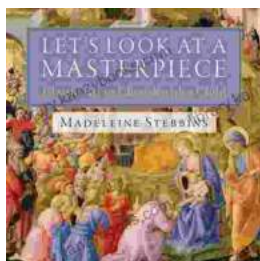
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