



Squashakopitas

2 lb butternut squash, peeled and cubed

3 Tbsp garam masala

3/4 c butter, melted

Salt + pepper to taste

1 pkg phyllo pastry

Liquid honey

Roast squash on cookie sheet in 350° F oven for 45 minutes or until tender.

Combine squash, garam masala, melted butter and salt and pepper. Mash until well combined but slightly lumpy.

Unwrap phyllo on a clean, dry work surface and cut the stack into thirds. Keep covered with a slightly damp towel. Brush one strip with butter on each side. Put 1 Tbsp squash mixture on one end, fold like folding a flag until triangle shape. Place each filled triangle on cookie sheet and bake for 25-30 min. Drizzle with honey and enjoy!!

Submitted By: Dawn Stewart, OWP Participant 2011