Bacon-Wrapped Squash Bites

Cubed squash is wrapped in bacon and baked to make a simple and delectable finger food. The naturally sweet butternut squash complements the crispy, salty bacon. Use slightly longer bacon strips because they will downsize in the oven. These bites make a great appetizer for any type of large gathering.

Ingredients

1 small butternut squash, peeled, seeded, and cubed

8 oz. bacon

1 tbsp extra virgin olive oil

1 tsp salt

1/4 tsp chili powder

Directions

1. Preheat the oven to 350 degrees F. Line a rimmed baking sheet with foil. Toss the

cubed butternut squash with the olive oil, salt, and chili powder in a bowl. Stir well to coat.

2. Cut the slices of bacon in half width-wise. Wrap each butternut squash cube with a half slice of bacon and place onto the prepared baking sheet with the sealed side down. Repeat for the remaining squash. Bake for 20 minutes, and then carefully flip over. Bake another 15-20 minutes until the bacon is crispy and the squash is tender. Serve with toothpicks.

