Paleo Butternut Squash Cakes
From – paleoaholic.com

1 butternut squash, peeled and roughly chopped
1 Tbsp chives
1 Tbsp onion powder
½ cup red onion, finely chopped
1 tsp fresh sage, chopped
salt and pepper to taste
coconut oil for frying

• Steam the butternut squash until they turn tender.
• Once tender mash into a fine pulp.
• Season the mashed pulp with onion powder, salt and pepper.
• Mix in sage, red onion and chives.
• Preheat skillet on medium heat with coconut oil.
• Ladle mixture into pancake shapes and cook until brown and crispy on both sides.

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