

# 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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