HOLIDAY ROASTED BUTTERNUT SQUASH

Serves 6, ¾ cup per serving
Prep time: 10 minutes • Cook time: 40 minutes

INGREDIENTS

- 2 pounds butternut squash
- ¼ cup walnuts
- 2 Tablespoons canola oil
- 1 teaspoon dried sage
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 Tablespoon butter or canola oil
- ¼ cup dried cranberries
- 1 ½ Tablespoons maple syrup

DIRECTIONS

1. Preheat oven to 375°F.
2. Rinse and peel squash. Cut off ends and discard. Cut squash at the neck, creating a narrow end and a round end. Cut round end in half and scoop out seeds with a spoon. Cut both ends into ¾-inch, even-size cubes.
3. Coarsely chop walnuts. Set aside.
4. In a large bowl, add squash. Toss with oil, sage, salt, and ground black pepper.
5. Spread squash evenly on a baking sheet. Roast, stirring once, until tender, about 35 minutes.
6. In a small skillet over medium heat, melt butter or heat oil. Add walnuts and cook until fragrant, about 2 minutes. Remove from heat. Stir in cranberries and maple syrup.
7. Gently toss cooked squash with cranberry mixture.

CHEF’S NOTES

- To bring out flavors even more, stir in 1 Tablespoon cider vinegar along with the cranberry mixture.
- Use pecans or hazelnuts in place of walnuts. Try using raisins or dried cherries in place of cranberries.
- If you don’t have an oven, place squash mixture into a skillet over medium heat, cook until tender.