Holiday Roasted Butternut Squash
A serving dish with steaming, delicious roasted butternut squash.

Serves 6, 3/4 cup per serving

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

Instructions
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-sized 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.