



BUTTERNUT SQUASH WITH CRANBERRIES AND FETA

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Squash is in season and there are so many beautiful varieties! Butternut, Acorn, Kuri, Pumpkin, Delicata, Kabocha, and more. All of them are nutritious and rich in vitamins A & C. Stack them as a beautiful table centerpiece until you are ready to use them! Whether you peel and cut up to roast, or just roast the whole vegetable, there are endless ways to enjoy this Fall harvest! Today we're using sweet Butternut Squash paired with tangy cranberries and Feta Cheese. The same recipe can be made using other varieties of squash as well.

1 large butternut squash, peeled + chopped
1-2 Tbsp olive oil
1 cup dried cranberries, or more if you like,
2 Tbsp hot water to hydrate dried cranberries
2-3 Tbsp honey (or extra, to taste)
1/4 cup finely crumbled feta
To taste ground cinnamon (approx. 1 tsp)
Optional fresh or dried parsley, to garnish,
To taste salt, pepper, and garlic powder,



Preheat oven to 400



- Pre-heat oven to 400 degrees F.
- In a small bowl add hot water to the dried cranberries, stir and set aside.
- Peel and dice squash into 1 in cubes
- Lightly drizzle or spritz a baking sheet with olive oil (cover with foil for easy cleanup).
- Add cubed squash to the sheet along with another drizzle of olive oil.
- Sprinkle with a light layer of salt, pepper, and garlic powder, based on taste preference.
- Roast at 400 F for 25 minutes on the center rack.
- At the 25 minute mark, pull out the oven rack, and add your cranberries to the roasting pan.
- Return to the oven for 10-15 minutes.
- Remove from oven and add a sprinkle of cinnamon (approx. 1/8-1/4 tsp depending on preference) along with feta and honey. I listed the honey measurements I used, but depending on whether you used fresh cranberries or dried, sweeten to taste.
- Garnish with parsley for a burst of color and dig in while it's hot!

Maggie's Recipe Tips:

- You can substitute fresh cranberries, use about 2 cups.
- Try this recipe with any of the "sweet" squash that are now available.
- Add toasted walnuts or pecans.
- Toss with a bit of butter for added richness