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Roasted Butternut Squash with Sage and Cranberries

Ingredients

- 1 medium butternut squash
- 4 tablespoons extra-virgin olive oil divided
- 1 teaspoon fine sea salt divided
- 2 medium yellow onions
- 2 tablespoons chopped fresh sage
- 4 tablespoons dried cranberries or cherries
- 1/2 teaspoon ground black pepper divided

Directions

Step 1

Preheat the oven to 375°F.

Step 2

Peel squash and cut in half lengthwise. Scoop out seeds from the center and discard.

Step 3

Cut squash into large chunks. Coat with 2 tablespoons of the olive oil. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper and arrange on a parchment-lined baking sheet.

Step 4

Bake for about 10 minutes. Meanwhile, peel onions and cut into large chunks. Coat with remaining 2 tablespoons olive oil. Season with the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper.

Step 5

Use a spatula to move the butternut squash to one half of the baking sheet.

Step 6

Spread the onions on the second half and bake until the squash and onions are well caramelized, about 20 minutes.

Step 7

When squash and onions are done, toss with sage and cranberries. Serve immediately.

Recipe Submitted by: Amy Santoro Jones



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