



A Recipe from the

Honey Roasted Butternut Squash with Cranberries and Feta Courtesy of Peas and Crayons

INGREDIENTS

1 large butternut squash, peeled + chopped
a hearty drizzle of olive oil [approx 1-2 TBSP]
salt, pepper, and garlic powder, to taste
2 cups fresh cranberries
2-3 TBSP honey [or extra, to taste]
¼ cup finely crumbled feta
ground cinnamon, to taste [optional but delicious!]
fresh or dried parsley, to garnish [optional]

INSTRUCTIONS

Pre-heat oven to 400 degrees F.
Lightly drizzle or spritz a baking sheet with olive oil.
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 fresh cranberries to the roasting pan.
Return to the oven for 10-15 minutes or until the cranberries have started to soften and burst a bit, resembling really juicy raisins vs fresh firm cranberries.
Remove from oven and add a sprinkle of cinnamon [approx ⅛-1/4 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!

Takoma Park Farmers Market