

Cranberry and Roasted Butternut Squash Side Dish

Ingredients:

- 4 oz. Dried Cranberries**
- 1 Medium sized Butternut Squash,
peeled and cut into 1/2 inch cubes**
- 1 Tart Apple (Granny Smith),
cut into 1 inch cubes**
- ¼ Cup Olive Oil or Good Quality Cooking Oil**
- 1 Tbsp Flour**
- ¼ Cup Honey**
- ½ Tsp Nutmeg**



Directions:

- Preheat Oven to 350 Degrees. Slice and peel squash and apples.**
- Place squash in an 8x10 greased baking pan.**
- Place apples and cranberries over the top.**
- Mix the flour and nutmeg together and gently mix into the fruit.**
- Drizzle with the Olive oil.**
- Bake 35-50 Minutes until the Squash is tender.**
- Drizzle with Honey to finish.**