The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest **Category:** Side

Maple Roasted Butternut Squash with Cranberries and Goat Cheese



Ingredients:

1 small butternut squash 5-6 cups peeled, seeded, and cubed
2 tablespoons olive oil
½ teaspoon salt
¼ teaspoon black pepper
1 cup cranberries rinsed and dried
¼ cup maple syrup
½ cup pecan pieces
¼ cup crumbled goat cheese
chopped parsley to garnish optional

Instructions:

Preheat oven to 400°F (200°C).

Toss squash with olive oil, salt, and pepper, and spread in a 9x13 baking dish. Roast for 25 minutes, stirring halfway through.

After 25 minutes, stir the butternut squash again and then top it with cranberries and pecans.

Drizzle the maple syrup over the top. Roast an additional 20 minutes, or until the squash is soft and browned.

Top with goat cheese and parsley, and serve immediately.

NOTE: Use can use pomegranates in place of cranberries! Add them at the same time as the goat cheese so they stay fresh and bright.

Presented By: DOWNTOWN SCHENECTADY IMPROVEMENT CORP.