

# BUTTERNUT SQUASH BAKE

*With apples and cranberry, a splash of citrus and lots of savory herbs, this makes a lovely side dish and the leftovers are delicious on salad greens, with a sprinkle of toasted pecans, or the addition of goat cheese!*

## INGREDIENTS

- 2 teaspoons olive oil with a bit more for baking dish
- Juice and zest of one orange
- 2 tablespoons molasses or honey
- 3 tablespoons total of any or all of these herbs, finely minced: sage, rosemary, thyme
- 1/4 teaspoon each of ground cloves, cinnamon, and nutmeg
- 1 teaspoon salt and 1/2 teaspoon pepper
- 1 medium butternut squash, peeled, seeded, and cubed
- 4 medium apples, peeled, cored, and cubes
- 2 cups fresh cranberries (frozen are fine too, but don't rinse)

## DIRECTIONS

- Preheat oven to 400 degrees. Coat inside of a 9x13 baking dish with olive oil.
- Combine olive oil, orange zest & juice, molasses/honey, herbs, spices, salt & pepper in a large bowl. Whisk well.
- To that bowl, add squash, apples, and cranberries. Mix well.
- Pour contents of bowl into the baking dish, spreading evenly.
- Bake for 40-45 minutes or until squash is tender & cranberries have split open.
- Serve immediately. Also makes wonderful leftovers.

