

Roasted Butternut Squash with Nutmeg and Sage

This recipe is from The New Basics cookbook.

- 1 medium butternut squash
- 2 medium onions, cut into small wedges, about 1 inch wide
- 3 Tbsp canola oil
- 2 tsp salt
- ½ tsp ground nutmeg
- ½ tsp dried, rubbed sage
- ½ tsp freshly ground pepper
- ½ cup dried cranberries (optional)

Preheat oven to 400. Peel squash. Using a heavy knife, cut squash into 1 inch cubes, and place in mixing bowl. Add onions, canola oil, salt, nutmeg, sage and pepper. Mix together until well-coated. Place in shallow roasting pan; Roast about 45 minutes until tender and golden brown, stirring occasionally. Remove from oven and add cranberries if desired.