



**Wild Edge Farm**

Food for the body and soil

## **Roasted Delicata Squash with Fresh Cranberries – Serves 4**

**Prep Time** 10 minutes

**Cook Time** 40 minutes

**Total Time** 50 minutes

**Servings** 4

### **Ingredients**

- 2 delicata squash, halved, seeded and then cut into ½ inch slices
- 1 medium red onion sliced
- ¾ cup fresh cranberries
- ¼ cup olive oil
- ¼ cup maple syrup (or honey)
- ⅛ teaspoon nutmeg
- salt and pepper

### **Instructions**

1. Preheat the oven to 400 degrees.
2. In a small bowl, whisk together olive oil, maple syrup, and nutmeg.
3. Place the sliced squash, sliced red onion, and cranberries in a casserole dish.
4. Drizzle the maple syrup mixture on top. Season with salt and pepper. Bake at 400 degrees for 30-40 minutes, or until squash is tender.

Recipe adapted from <https://theprettybee.com/roasted-delicata-squash-fresh-cranberries/>