



**palmer's**  
**Roasted Butternut Squash with Onions, Spinach, Craisins**

**Ingredients - Serves 6**

- 1 butternut squash
- 1 cup chopped red onion
- 2 tablespoons olive oil
- 3 ounces fresh spinach, stems removed and leaves torn in bite-size pieces
- 1/3 cup sweetened dried cranberries (such as Craisins®)
- 1/3 cup chopped pecans (optional)

**Preparation**

- ▶ Preheat oven to 450 degrees F. Lightly grease a baking sheet.
- ▶ Slice butternut squash cross-wise into 1-inch slices; peel and clean each slice, removing and discarding seeds and stringy pulp from the center. Cut cleaned slices into 1-inch cubes.
- ▶ Toss squash cubes, onion, and olive oil together in a bowl until coated; transfer to the prepared baking sheet.
- ▶ Roast in the preheated oven until squash is tender and starting to brown, 25 to 30 minutes.
- ▶ Toss squash mixture, spinach, dried cranberries, and pecans together in a serving bowl and serve warm.