

Roasted Butternut Squash & Turnips

INGREDIENTS

- 1 butternut squash, peeled and chopped
- 2 small turnips, peeled and chopped
- 1 cup fresh cranberries
- 1 cup pecans, coarsely chopped
- 1 tsp. ground cinnamon
- ¼ tsp. allspice
- ¼ tsp. nutmeg
- 2 tbsp. olive oil
- fresh parsley to garnish
- Salt and pepper, to taste

SERVINGS: 4
TIME: 1 HOUR 5 MIN



ADAPTED:
PALEOLEAP.COM



This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. This institution is an equal opportunity provider.

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PROCEDURE

1. Preheat your oven to 400 F.
2. In a large bowl, combine the butternut squash, turnip, cinnamon, allspice, nutmeg, and olive oil and season with salt and pepper to taste.
3. Toss the squash and turnips until well-coated with the oil and spices.
4. Spread the vegetables on a greased baking sheet and place them in the oven.
5. Bake in the preheated oven for 25 to 30 minutes.
6. Remove the baking sheet from the oven. Add the cranberries and pecans and toss everything.
7. Return to the oven and cook for another 15 minutes.
8. Serve sprinkled with fresh parsley.

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