# 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





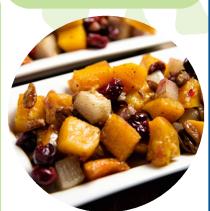
This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. This institution is an equal opportunity provider.

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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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