

Winter Squash with Feta and Dried Cranberries

The 5th graders tried this recipe and surprised themselves by loving the combination of earthy roasted delicata squash, salty feta cheese, and tangy dried cranberries.

Roasted Winter Squash with Feta and Dried Cranberries

- About 3 cups winter squash, peeled and cut in 1” cubes
- 1/2 teaspoon olive oil
- Drizzle of honey
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cumin
- 1/4 cup chopped dried cranberries
- 1/4 cup crumbled feta cheese

In a large bowl, drizzle the olive oil and honey over squash. Add all other ingredients and mix well. Roast at 375 degrees for 20-25 minutes, until squash is soft and light brown. Remove from oven and allow to cool slightly. Sprinkle with dried cranberries and feta cheese. Enjoy!