

Roasted Butternut Squash with Cranberries, Pecans & Feta - Perfect Fall Side

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OVEN
400°F

TIME
30 min

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INGREDIENTS

- 1 large butternut squash, peeled and cubed
- 2 tbsp olive oil
- Salt and pepper, to taste
- ½ cup fresh cranberries
- ¼ cup pecans, roughly chopped
- ¼ cup crumbled feta cheese
- Fresh thyme sprigs, for garnish

DIRECTIONS

1. ? Step 1: Preheat Your Oven: Set your oven to 400°F (200°C) and line a baking sheet with parchment paper for easy cleanup.
2. ? Step 2: Toss the Squash: In a large mixing bowl, toss the cubed butternut squash with olive oil, salt, and pepper until evenly coated.
3. ? Step 3: Roast It: Spread the squash out in a single layer on your prepared baking sheet. Roast for 25-30 minutes, stirring halfway through, until the edges are golden and the pieces are fork-tender.
4. ? Step 4: Add Cranberries & Pecans: Remove the squash from the oven and sprinkle fresh cranberries and chopped pecans over the top. Return to the oven for another 5 minutes, just until the cranberries soften and begin to burst.
5. ? Step 5: Finish with Feta: Transfer everything to a serving dish. Sprinkle with crumbled feta and garnish with fresh thyme sprigs. Serve warm or at room temperature.

SWAPS & NOTES

Maple glaze it : Drizzle with a touch of maple syrup before roasting for added sweetness.

Use goat cheese instead of feta for a creamier, tangier finish.

Swap in walnuts or slivered almonds for the pecans.

You can use them straight from the freezer-no need to thaw.

TIPS FOR SUCCESS

Make sure your squash pieces are uniform in size for even roasting.

Don't overcrowd the pan -use two sheets if needed to ensure caramelization.

Add a sprinkle of cinnamon or nutmeg for extra autumn flavor.

Roast the pecans on their own for the last 5 minutes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/roasted-butternut-squash-with-cranberries-pecans-feta-perfect-fall-side/>