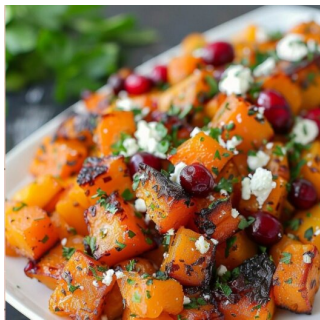


Honey Roasted Butternut Squash with Cranberries & Feta: Sweet & Savory Side

Honey Roasted Butternut Squash with Cranberries and Feta: A Sweet & Savory Showstopper!



OVEN
350°F

TIME
25 min

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INGREDIENTS

3 lb large butternut squash, peeled and chopped into 1-inch pieces

1-2 TBSP extra virgin olive oil

Salt, pepper, and garlic powder to taste

1-2 cups fresh cranberries (frozen cranberries can be used, no need to thaw)

2-3 TBSP honey, plus extra to taste

... cup finely crumbled feta

Ground cinnamon to taste

Fresh or dried parsley, to garnish (optional)

Swaps and Notes:

Butternut Squash: Choose a large, firm butternut squash. Uniformly chopped pieces ensure even roasting. You can also use other winter squash varieties like acorn or delicata.

Cranberries: Fresh cranberries add a beautiful tart pop that's essential for balancing the sweetness. Frozen cranberries can be used directly from the freezer.

Honey: Adjust the amount of honey based on your desired sweetness and the natural sweetness of your squash. Maple syrup can be a great alternative.

Feta Cheese: Finely crumbled feta provides a salty, tangy contrast that perfectly complements the sweet flavors. Goat cheese or even a mild blue cheese could be interesting alternatives.

Spices: Garlic powder, salt, pepper, and cinnamon are key. You could add a pinch of nutmeg or

allspice for more warmth.

Olive Oil: Extra virgin olive oil adds flavor and helps with browning.

Directions:

Preheat Oven & Prep Sheet: Preheat your oven to 400 degrees F (200°C). Lightly drizzle or spritz a baking sheet with olive oil or cooking spray to prevent sticking.

Season Squash: Toss the cubed butternut squash onto the prepared baking sheet, adding another drizzle of olive oil. Sprinkle generously with a touch of salt, pepper, and garlic powder to let those lovely flavors sing. Spread the squash out in a single layer, ensuring no overcrowding for best roasting results.

Initial Roast: Roast the squash in the oven for 25 minutes on the center rack. The edges should start to get lovely and golden and tender.

Add Cranberries & Continue Roasting: After 25 minutes, pull the baking sheet out. Add the fresh cranberries to the pan, scattering them amongst the squash cubes—your kitchen is about to smell amazing with the combination of roasting squash and bursting cranberries!

Final Roast: Pop it back in the oven for another 10-15 minutes until the cranberries soften up and the squash is tender and caramelized to your liking.

Combine & Season: Once it's done, take the baking sheet out of the oven. Transfer the roasted squash and cranberries to a large serving bowl. Stir in some cinnamon, the finely crumbled feta, and the honey, adjusting the honey to your taste. Gently toss everything together until well combined.

Garnish & Serve: Garnish with fresh or dried parsley if you like for a pop of color and freshness. Serve this delightful squash hot, and get ready for compliments!

Tips for Success:

Uniform Squash Chunks: Cutting the squash into uniform 1-inch pieces ensures even roasting.

Don't Overcrowd the Pan: Spread the squash in a single layer. Overcrowding will steam the squash instead of roasting and caramelizing it. Use two baking sheets if necessary.

Fresh Cranberries: The fresh cranberries are key for that tart pop. They will soften and burst slightly as they cook.

Taste and Adjust: Taste the dish after adding the feta, honey, and cinnamon. Adjust sweetness, saltiness, or spice as needed.

Serve Warm: This dish is absolutely best served warm, when the squash is tender and the flavors are vibrant.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a comforting and versatile no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.

For another amazing way to enjoy butternut squash, try my [Baked Butternut Squash Fries](#).

For a hearty, quick dinner that also uses savory spices, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a fantastic choice.

DIRECTIONS

1. Making this : Honey Roasted Butternut Squash is simple, mostly involving roasting and a final toss for maximum flavor!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 400 degrees F (200°C). Lightly drizzle or spritz a baking sheet with olive oil or cooking spray to prevent sticking.
3. Season : Squash: Toss the cubed butternut squash onto the prepared baking sheet, adding another drizzle of olive oil. Sprinkle generously with a touch of salt, pepper, and garlic powder to let those lovely flavors sing. Spread the squash out in a single layer, ensuring no overcrowding for best roasting results.
4. Initial : Roast: Roast the squash in the oven for 25 minutes on the center rack. The edges should start to get lovely and golden and tender.
5. Add : Cranberries & Continue Roasting: After 25 minutes, pull the baking sheet out. Add the fresh cranberries to the pan, scattering them amongst the squash cubes-your kitchen is about to smell amazing with the combination of roasting squash and bursting cranberries!
6. Final : Roast: Pop it back in the oven for another 10-15 minutes until the cranberries soften up and the squash is tender and caramelized to your liking.
7. Combine & : Season: Once it's done, take the baking sheet out of the oven. Transfer the roasted squash and cranberries to a large serving bowl. Stir in some cinnamon, the finely crumbled feta, and the honey, adjusting the honey to your taste. Gently toss everything together until well combined.

8. **Garnish & : Serve:** Garnish with fresh or dried parsley if you like for a pop of color and freshness. Serve this delightful squash hot, and get ready for compliments!
9. **Tips for Success: Uniform Squash Chunks:** Cutting the squash into uniform 1-inch pieces ensures even roasting.
10. **Don't : Overcrowd the Pan:** Spread the squash in a single layer. Overcrowding will steam the squash instead of roasting and caramelizing it. Use two baking sheets if necessary.
11. **Fresh : Cranberries:** The fresh cranberries are key for that tart pop. They will soften and burst slightly as they cook.
12. **Taste and : Adjust:** Taste the dish after adding the feta, honey, and cinnamon. Adjust sweetness, saltiness, or spice as needed.
13. **Serve : Warm:** This dish is absolutely best served warm, when the squash is tender and the flavors are vibrant.
14. **Serving Suggestions and Pairings:** This Honey Roasted Butternut Squash with Cranberries and Feta is a fantastic, flavorful side dish that can easily steal the show at any meal. It's perfect for Thanksgiving, Christmas, holiday gatherings, or simply as an elegant side for a weeknight roasted chicken, pork tenderloin, or turkey. It pairs beautifully with rich meats and complements other fall-inspired dishes. For other delightful fall-inspired baked goods, consider my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#).
15. **Storage and Leftover Tips:** Leftover Honey Roasted Butternut Squash with Cranberries and Feta can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, spread it out on a baking sheet and warm in a preheated oven at 350°F (175°C) until heated through. You can also gently warm it in a microwave, but the texture might be softer.
16. **More Recipes You Will Love:** If you loved the wholesome flavor and comforting appeal of this roasted squash, here are a few more delightful fall-inspired or savory recipes that I think you'll absolutely love:
17. For a comforting and versatile no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
18. For another amazing way to enjoy butternut squash, try my [Baked Butternut Squash Fries](#).
19. For a hearty, quick dinner that also uses savory spices, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a fantastic choice.
20. And for a fun, customizable, and no-fuss meal perfect for entertaining, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is always a hit!
21. **Final Thoughts:** This Honey Roasted Butternut Squash with Cranberries and Feta is a true seasonal gem - incredibly flavorful, beautifully vibrant, and surprisingly easy to make. It's the perfect blend of sweet and savory, guaranteed to be a hit at any

gathering. Give it a roast, and prepare for compliments!

22. What's your favorite way to incorporate seasonal fruits into savory dishes? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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You can also use other winter squash varieties like acorn or delicata.

Cranberries: Fresh cranberries add a beautiful tart pop that's essential for balancing the sweetness.

TIPS FOR SUCCESS

Uniform Squash Chunks: Cutting the squash into uniform 1-inch pieces ensures even roasting.

Don't Overcrowd the Pan: Spread the squash in a single layer.

Overcrowding will steam the squash instead of roasting and caramelizing it.

Fresh Cranberries: The fresh cranberries are key for that tart pop.

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

Original recipe: <https://chefmaniac.com/honey-roasted-butternut-squash-with-cranberries-feta-sweet-savory-side/>