

Cranberry-Pear Glazed Butternut Squash With Rosemary



1 - 2 pound butternut squash peeled, seeded and diced in to 1" pieces (about 3 cups)
1/3 cup cranberry-pear white balsamic
1 tablespoon "sweet" fruity olive oil such as Australian Hojiblanca
3" sprig fresh rosemary, leaves stripped from stem and roughly chopped
Sea salt & fresh cracked pepper to taste

Preheat the oven to 375.

In a large bowl whisk the olive oil and balsamic together until thoroughly combined. Add the rosemary and squash and toss to coat and combine evenly.

In a large roasting pan lined with parchment, arrange the squash in a single layer, drizzling with any remaining marinade. Sprinkle liberally with sea salt and fresh ground pepper.

Roast the squash for 30-35 minutes, stirring a few times until golden brown and caramelized. Adjust seasoning and serve.

(Credit: VFC 10/23/12)