



Roasted Squash & Cranberries

YOU WILL NEED

Ingredients

- 2 tsp vegetable oil
- 1/8 tsp kosher salt, coarse
- pinch ground black pepper
- 1 cup butternut squash, diced
- 3 tbsp dried cranberries, sliced
- 1/8 tsp ground cinnamon
- 1/4 cup orange tangerine, 100% juice

Want to cook it later?
No problem!

Storage Instructions:

Refrigerate the squash at or below 40°F until ready to use

Materials:

- 1 bowl
- 1 baking sheet
- 1 sheet of parchment paper

Cooking Instructions:

Preheat the oven to 350°F

Combine ingredients in bowl

Place combined ingredients onto parchment paper and baking sheet

Roast for approximately 20 minutes or until internal temperature reaches 165°F



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