

Caramelized Butternut Squash with Gorgonzola

Ingredients

1 medium butternut squash (about 900 g), peeled, seeded, and cut into 1-inch cubes

2 tablespoons olive oil (30 mL)

1 tablespoon honey or maple syrup (15 mL)

½ teaspoon sea salt (3 g)

¼ teaspoon black pepper (1 g)

½ cup dried cranberries (60 g)

¼ cup balsamic vinegar (60 mL)

100 g Gorgonzola cheese, crumbled

2 tablespoons toasted walnuts (20 g), optional

Instructions

Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper.

Toss butternut squash cubes with olive oil, honey, sea salt, and black pepper. Spread evenly on the baking sheet.

Roast for 25–30 minutes, flipping halfway, until the squash is caramelized and fork-tender.

While squash roasts, simmer balsamic vinegar and dried cranberries in a small saucepan for 5–7 minutes until reduced to a syrupy glaze.

Transfer roasted squash to a serving platter. Drizzle with the cranberry-balsamic glaze, sprinkle with Gorgonzola, and top with walnuts if desired.

Serve warm and enjoy!