



Roasted Butternut Squash with Apricots and Walnuts

- 1 butternut squash, about 2 pounds, halved, seeded, peeled and cubed (can also use acorn squash, but it's hard to peel)
- 1 large sweet onion, halved, cut into wedges
- 2 Tablespoons canola oil
- 2 Tablespoons dark brown sugar or maple syrup
- 1/4 teaspoon cumin powder
- 1/2 teaspoon each salt and pepper
- 3/4 cups dried apricots (can also use prunes)
- 3/4 cups large chopped walnut pieces, toasted if desired



Heat oven to 400 degrees. Mix squash and onion on large baking sheet. In a small bowl, combine oil, sugar, cumin, salt and pepper. Pour oil over squash and use hands to mix until everything is coated.

Arrange squash mixture in single layer on a well-oiled jelly roll pan. Bake, stirring often, until fork tender and a little golden, about 30 minutes.

Chop apricots. Soak in very hot water to soften, about 2 minutes. When the squash is hot, stir in the apricots. Garnish with walnuts.

If preparing in advance, add the apricots and walnuts after the squash is reheated in a hot oven.