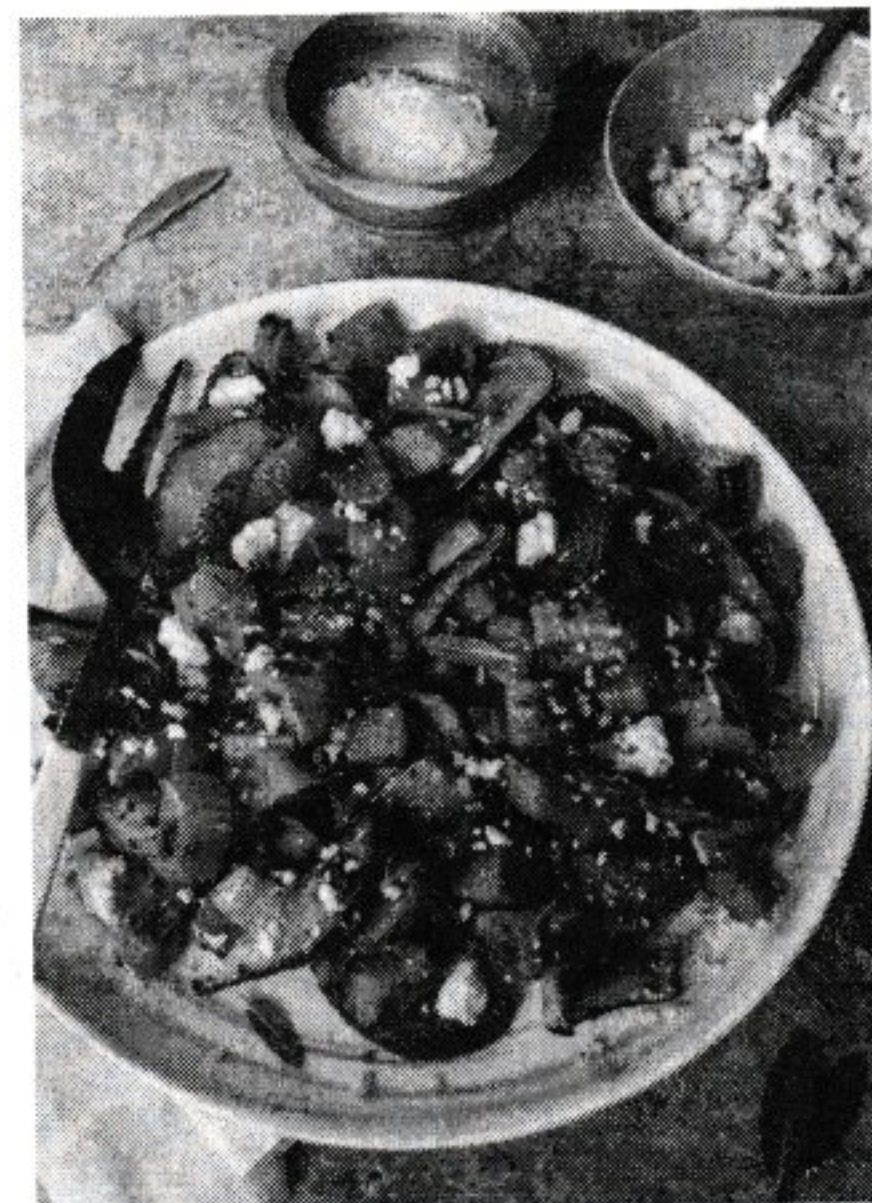


YIELD: 4

Roasted Butternut, Red Onions, & Pears

Ingredients

- 1 large Bosc pear, sliced
- a small or 1/2 medium butternut squash (about 3/4 pound), halved, seeded, and skin on
- 1 yellow onion, peeled, root end trimmed but intact
- 1/3 cup dried cranberries
- 3 tablespoons unsalted butter, melted
- 2 teaspoons chopped fresh sage
- 2 teaspoons chopped fresh thyme
- Kosher salt and freshly ground black pepper
- 2 tablespoons whole-grain mustard
- 1/3 cup crumbled blue cheese (about 1 1/2 ounces)



Instructions

1. Preheat the oven to 400 degrees F.
2. Half and core the pear, slice your pear, and put them in a large bowl. Cube the squash and cut the onion into wedges and add them to the pears.
3. On stove top, melt the butter, add the sage, thyme and mustard seeds, and cook until it begins to bubble, about 1-2 minutes. Gently combine with squash, onion, cranberries & pears. Season with salt and pepper and toss again. Pour into roasting pan.
4. Bake until pear, squash, and onions are tender and caramelized, about 45-50 minutes. Scatter the cheese over top and bake until melted, about 5 minutes more.
5. Serve immediately.



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CUISINE: American