

ROASTED BUTTERNUT SQUASH AND GRAPES WITH MAPLE POMEGRANATE GLAZE

(adapted from [Joanne's Eats Well with Others](#))

12 oz red seedless grapes, removed from the stem
4 tbsp olive oil, divided
kosher salt
freshly ground black pepper
1 large butternut squash (about 2.5 lb), seeded and cut into 1-inch pieces
1 tbsp unsalted butter
1/3 cup pomegranate molasses
2 tbsp maple syrup
1/2 tsp ground cinnamon
1/4 tsp five spice powder
1/4 cup slivered almonds (or more)
fresh mint

Heat oven to 425F. Line a large baking sheet with parchment paper or aluminum foil.

In a large bowl, toss the grapes with 1 tbsp olive oil. Season to taste with salt and black pepper. Place the grapes on the baking sheet and roast for 15 minutes. Meanwhile, in the same bowl toss the squash with 3 tbsp of the olive oil. Season to taste with salt and black pepper. Set aside.

In a small saucepan, combine the butter, pomegranate molasses, maple syrup, cinnamon, and five spice powder over medium-low heat. Heat for 3 minutes or until the butter is melted and the flavors can meld together. Toss the squash with a quarter of the sauce. Reserve the remaining sauce for later.

Add the squash to the pans with the roasted grapes, place the pan back in the oven and roast for another 20-25 minutes. When you have about 5 minutes left in the roasting time, sprinkle the almonds on top and mix the gently just to coat with the juices.

Remove the squash and grapes from the oven. Transfer to a large serving dish. Drizzle with the reserved sauce. Top with the mint leaves before serving.