

## Kale, Butternut Squash and Dried Cherries

### Ingredients

- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground coriander
- 1/2 teaspoon paprika
- salt/pepper to taste
- 4 tablespoons extra virgin olive oil, divided
- 4 cups diced butternut squash\*
- 2 bunches kale, stems removed, chopped coarsely and rinsed
- 1 scallion (green onion), minced
- 2 medium cloves garlic, minced or pressed
- 1/2 cup dried unsweetened cherries

\*recipe adapted from [HeatherCarey.com](http://HeatherCarey.com)

### Directions

1. Heat oven to 400 degrees.
2. Mix spices together in a small bowl.
3. On a large rimmed baking sheet, toss the squash with 2 tablespoons of the olive oil and the spices. Roast, stirring once about halfway through, until browned and tender, about 20 minutes.
4. Heat the remaining olive oil in a large sauté pan over medium high heat. Add the scallions and garlic and cook, stirring, until just tender, about 2 minutes.
5. Add the kale and cook, stirring occasionally, until the kale is wilted.
6. Reduce the heat, add the squash, cover, and cook until the squash is heated through, about 5 minutes. Add the dried cherries and stir gently to combine.
7. Serve hot or room temperature.

**Mary-Beth says:** *"Most supermarkets have the pre-cut butternut squash. Using this will save a ton of time. If you can't find it, you will have to peel the butternut and cube it first, and then roast per instructions above."*