

AIR-FRIED BUTTERNUT SQUASH WITH CRANBERRIES

(from the Bewitching Kitchen)

2 pounds butternut squash, peeled and seeded

½ cup fresh cranberries, rinsed and dried

2 tablespoons orange juice

2 tablespoons honey

1/4 cup olive oil

fresh ginger, grated (to taste, or about 2 tsp)

salt to taste

ground black pepper to taste

Whisk olive oil, orange juice, honey and ginger in a small bowl. Pour over the butternut and cranberries in a large bowl, toss to coat. Season lightly with salt and pepper.

Air-fry at 350F until done, shaking the pan every once in a while. Total air-frying should be between 20 and 25 minutes.