



Raw Butternut Squash Slaw serves 6

from Mark Bittman's Food Matters Cookbook

1/2 cup rinsed fresh or frozen cranberries
3/4 cup orange juice
1 tablespoon minced ginger
3 tablespoons olive oil
1 tablespoon honey
Salt and black pepper
1 squash (about 1.5 lbs.) peeled and seeded

- Combine cranberries, orange juice and ginger in a small pot over medium-low heat.
- Cover; cook, stirring occasionally, until berries begin to break, 10 minutes or so.
- Remove from heat. Add oil, honey and salt and pepper. Stir to combine well.
- Grate squash. Place in a large bowl and add warm dressing. Toss to combine.
- Serve warm or at room temperature.

Nutrition information:

Calories: 152	Total Fat: 7g	Saturated Fat: 1g
Carbohydrates: 24g	Dietary Fiber: 5.4g	Protein: 1.6g