



## Recipes from the Pantry

### **Roasted Butternut Squash & Apples**

- 1 medium sized Butternut squash (approx. 1 ½ #)  
peeled and cut into 1" chunks.
- 3 tbsp. olive oil
- 1 small red onion, peeled and diced into large pieces
- 2 medium apples (Granny Smith, Crispin, Greening)  
unpeeled and diced into medium sized chunks
- ½ cup pure maple syrup
- ½ cup chopped walnuts (large pieces)
- salt & pepper

Spread out squash and onion on baking sheet and drizzle with olive oil and salt and pepper to taste. Roast for 15 minutes at 350°. Toss apples and maple syrup in separate bowl and place over roasted squash. Roast for additional 15 min. Top with chopped walnuts and roast another 15 minutes or until squash is tender. Serves 8.