

FRESHER than FRESH







WHAT'S FOR DINNER?





Enjoy the **)** recipe online!

Baked Apple & Butternut Squash

Ingredients

1 medium butternut squash, *peeled,* cut into ¾-inch slices

1 medium onion, cubed

2 large Cortland apples, peeled, cored and cut into wedges

1/4 cup brown sugar

1 tbsp all-purpose flour

2 tbsp extra virgin olive oil

2 tbsp butter, melted

sea salt and freshly ground black

1/2 tsp ground cinnamon

Instructions

In a 12 x 8 inch baking dish, arrange the squash add the cubed onion and top with the apple wedges. Mix the remaining ingredients and spoon over the apples. Bake at 350 F for 50-60 minutes or until tender. Makes 6 servings. This makes a great fall dish.





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BUTCHER







SEAFOOD







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