

Rosie's Apple & Squash Casserole

(From my sister-in-law's Cousin Rosie)

Serves 8

A really yummy alternative to the traditional tsimmes, and very easy especially if you use pre-cut butternut squash from the store.

1 large 3 lb butternut squash cut into 1" cubes
2 golden delicious apples 1/2" cubes 9 (I've also had with Granny Smith and Gala – all good)
2 cloves garlic minced
2 tbsp chopped fresh parsley
1 tsp chopped fresh thyme
3/4 tsp salt
1/4 tsp pepper
1/3 cup flour (use matzah meal for Passover)
1/4 c olive oil

Preheat oven to 375°F, spray baking dish with cooking spray, mix everything in a bowl except flour & oil, then sprinkle in flour & mix to coat, put into baking dish, drizzle top with the olive oil, bake 1 hour 45 minutes uncovered.

Notes:

- Cooks down in volume – for a stuffed casserole, make 2 and combine near the end of cooking.
- Can cook most of the way, then freeze and re-warm – be sure to uncover at the end of re-warming so it will be browned.

Susan Berger