



DINNER TONIGHT: BUDGET FRIENDLY

Roasted Squash and Apple Mash



FUN

Pick one person to be the leader. The Leader begins tapping a beat on the table (or clapping). The others around the table begin tapping or clapping along with the Leader. Then, the Leader stops drumming. The last person to stop drumming is out.



CONVERSATION

Who is the funniest person you know?





Roasted Squash and Apple Mash

Ingredients

- 8 cups peeled, cubed butternut squash (about 1 large squash)
- 2 medium apples, any variety
- 1 medium yellow onion
- 2 tablespoons olive oil
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 tablespoons unsalted butter
- 1/2 tsp. nutmeg

Instructions

- Preheat oven to 400 degrees.
- Peel, core, and quarter the apples.
- Peel and quarter the onion.
- Combine the squash, apples, and onion on a large baking sheet. Drizzle with the olive oil and season with salt and pepper. Toss to coat evenly, then spread out in a single layer.
- Roast the squash mixture at 400 degrees for 30-40 minutes, until the squash is fork-tender.
- Transfer the squash mixture to a large serving bowl, add the butter and nutmeg, and mash with a potato masher or immersion blender.