

## Butternut Squash, Apple, Onion Au Gratin

Prep Time: 40 Minutes

Cook Time: 40 Minutes

Ready In: 1 Hour 20 Minutes

Yields: 10 servings

### INGREDIENTS:

Cooking spray

1/4 cup flour

1 teaspoon salt

1 pinch cinnamon

1 butternut squash - peeled, seeded and sliced

4 apples - peeled, cored and sliced

1/2 sweet onion, thinly sliced

1 cup vegetable stock

1 cup shredded sharp Cheddar cheese

### DIRECTIONS:

1. Preheat oven to 350. Spray 9- x 11-inch glass baking pan with cooking spray.

2. Place flour, salt, and cinnamon into a large plastic bag. Add squash, apples, and onions; shake until lightly dusted.

3. In glass dish, layer 1/2 of squash, apples, and sweet onion. Pour 1/2 cup stock over the top, then sprinkle 1/2 of cheese. Layer with remaining squash, apple, and onions. Pour remaining stock over the top, and cover with foil.

4. Bake in preheated oven for 40 minutes.

5. Take out and sprinkle with remaining cheese.

Return, uncovered, to oven; bake for another 5 minutes. Let sit for 5 minutes before serving.