

Savoury Apple Casserole

Potato, Squash and Apple

Take your favourite winter squash, I like butter nut, and cut in half. Remove seeds and roast cut side down in 375 degree oven for 40 min or until skin can be easily pierced by a fork. Once finished mash squash with salt and pepper, olive oil and if you like, some ancho chilli powder. Caramelized onions are great in the squash too.

Meanwhile peel and boil your potatoes. Once tender, drain and mash with butter, minced garlic, salt and pepper and milk. For an extra treat you mash in a block of cream cheese and some sour cream.

Peel and slice two - three apples.

To assemble

Oil a rectangular baking dish. Spread 1/2 of the mashed potatoes on the bottom, then spread 1/2 of the mashed squash. Make a third layer with all of the apple slices. Top with the other 1/2 of squash and finish with the final 1/2 of mashed potatoes.

Drizzle with olive oil, or butter and season with salt and pepper.

Bake in a 350 degree oven for 40 min.

Mashed Squash and Potato can be done a day or two before and refrigerated.