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Baked Apples and Squash

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INGREDIENTS

2 cups yellow squash, diced
2 cups apple, diced
1 tablespoon olive oil
½ teaspoon ground cinnamon
1 tablespoon brown sugar
½ teaspoon salt

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Combine all ingredients in bowl. Mix evenly.
3. Spread mixture onto metal baking pan.
4. Bake 20 to 30 minutes or until squash is soft.

TIPS

- Cut squash in half lengthwise and scoop out seeds before dicing.
- After 15 minutes of baking, sprinkle a tiny amount of orange juice and brown sugar. Toss and resume baking.

Side Dish | Serves 4