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## Roasted Apples and Butternut Squash with Dill

By Nancy Schaaf

### Ingredients

- 1 butternut squash
- 1 large sweet onion (I use Vidalia)
- 2 apples (good choices are Braeburn, Cortland, Fuji, Gala, Granny Smith)
- 2 tablespoons fresh dill
- 3 tablespoons olive oil
- Salt and fresh ground black pepper to taste

### Instructions

1. Chop the butternut squash, apples, and sweet onion into bite sized pieces.
2. Mince the fresh dill.
3. Mix the squash, sweet onion, and apples into a large bowl and add the olive oil, salt and fresh ground pepper.
4. Place the chopped vegetables in a covered baking dish and roast for approximately 30 minutes.
5. Remove the cover and continue roasting for another 10 minutes.
6. Remove from oven and top with the fresh dill.
7. Serve immediately and enjoy!