

# Make It Your Way Stuffed Butternut Squash

By DairyFreeGina

**\*Dairy Free\*   \*Vegan\*   \*Gluten Free\***

I love making this in the Fall. It's a filling and healthy meal. You can substitute any ingredients of your choosing. Make it Your Way!



## **Ingredients:**

1 Medium sized Butternut Squash

1 Apple, diced

1 Cup Millet

Handful pecans

Drizzle Maple Syrup

Wash Squash, prick with fork, microwave 5 minutes to soften so it is easier to cut in half. Cut and remove seeds. Lay skin side down in casserole or baking pan. Top with apple. Add 1/3 cup water to bottom of baking dish. Cover and bake at 400 degrees for about 20-30 minutes –until squash is cooked and softened. Remove cover and bake 5 minutes more.

While squash is cooking, cook millet according to package directions. When squash is done, remove from oven, top with millet, pecans and maple syrup.

Serves 2.