

Butternut Squash and Apple Skillet with Sausage

WHAT YOU'LL NEED:

- 1lb Berkshire sausage or bacon
- 1 medium onion
- 3 apples, cubed
- 3 cups butternut squash, cubed
- 1 Tbsp Italian seasoning
- 2 tsp salt

STEPS:

1. Brown sausage in large cast iron skillet. Remove meat from pan.

2. Add butternut squash and a little oil and cover the simmering squash for around 15-20 minutes or until soft.

3. Add in your onion, apples and seasonings and let it simmer for 5 minutes.

4. Add the pork and serve.

This is always a hit with everybody and a go to quick fall hearty meal or side dish!

