

Vivian's Butternut Squash

Unit: Large Skillet

1 - Butternut Squash (4 Cups)

1 - Cup Dried Cranberries

2½ - Cups Baby Spinach

½ - Red Onion

½ - Cup roughly chopped pecans

1-2 - Tsp. Butter

Peel and clean out seeds and strings from squash. Cube squash into 1/2 inch cubes. Place cubes in 4 quart inset. Place 1 inch of water in bottom of 4 quart. Place the steamer insert with squash in it into the 4 quart. Add dried cranberries on top of the squash and cover.

Rotate the valve below the knob to open and turn on medium heat until the whistle activates. Turn to low heat and rotate the valve closed. Cook for 10 minutes or until tender.

Take roughly chopped Pecans and place in skillet and toast gently over medium heat tossing frequently. Meanwhile, slice slivers of onions on the #4 cone. Sauté in butter until translucent in a large skillet.

Once the squash and cranberries are finished, dump into the skillet along with onions and gently stir. Add spinach and cover for 2 minutes until wilted, mix and add roasted pecans.

Serve as a warm side dish to your meal.