

Yam and Squash Casserole

1 large	Winter squash (butternut, acorn)
2 medium	Sweet potatoes
To taste	Pumpkin pie spice or
To taste	Cinnamon, nutmeg, allspice, cloves
1-2 TBSP	Walnut or vegetable oil
2-3 TBSP	Brown sugar (to taste)
Optional	Chopped pecans (or other nut)
Also Optional	Raisins, Craisins, chopped cherries



Photo by [Anya Bell](#) on [Unsplash](#)

Prepare the veggies

- Peel and cube squash into 2-inch cubes
- Peel and cube sweet potatoes into 1-inch cubes (they cook more slowly!)

Shake it up

- Add veggies, oil, sugar, and spices together in a mixing bowl or gallon-size ziplock bag
- Include some chopped nuts or other optional ingredients, if desired

Time to roast

- Pour the mixed-up ingredients into a baking dish
- Sprinkle more chopped nuts on top, if desired
- Roast in prepared oven 350-400 degrees until veggies are soft when poked with a fork
 - Temperature and time can be adjusted, if you have other dishes sharing the oven
 - Watch that the nuts don't burn!
- Alternatively, use a deep skillet with a lid over low heat. Stir often to avoid sticking
- Sprinkle more chopped nuts on top, if desired

Camping tip: Pre-roast the casserole, and seal it into a vacuum-sealed bag. When camping, pop the sealed bag into boiling water and reheat.

Thank you Michael Huggins for sharing this recipe with us for our 2022 Thanksgiving podcast episode!

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

