

Grilled Butternut Squash and Apple Skewers

Ingredients

- 1 medium butternut squash, peeled
- 2 medium Fiji apples
- 3 tablespoons olive oil
- 1 teaspoon ground cinnamon
- Salt and pepper to taste
- 10 Big Green Egg Bamboo Skewers, soaked

Method:

Set the EGG for direct cooking at 350°F/177°C.

Cut the squash into half and deseed. Coat with olive oil and salt and pepper.

Grill the butternut squash, flesh down, for about 10 minutes. Flip over and grill for another 10 minutes. Take off the grill and let cool.

Cut the apples and squash into 1-inch cubes and skewer. Sprinkle with cinnamon and place back on the grill.

Grill for about 10 minutes rotating after 5 minutes. Serve immediately.