

Tropical Butternut Squash Kugel

Recipe By Yidi Fischman



Cooking and Prep:  45
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim,
Passover, Shavuot, Rosh

Hashanah, Sukkot

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

Magazine

Ingredients (9)

Main ingredients

- 1 butternut squash, peeled and seeded
- 1/2 cup orange juice
- 1/2 teaspoon sugar
- 1 tablespoon vanilla sugar

- 1 cup chopped fruit (mangos, pears, and peaches all work well. You can also use a fruit cocktail cup.)
 - 2 tablespoons oil
 - 1/4 cup potato starch
 - 4 eggs
 - pinch salt
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Start Cooking

Prepare the Kugel

1. Preheat oven to 350 degrees Fahrenheit.
2. Process butternut squash in the food processor using the julienne disc.
3. Combine all ingredients in a large bowl.
4. Pour into a round eight-inch pan. Bake for 30-40 minutes.