

Butternut Squash Bread Pudding

Italian Spinach Dip Mix

1 1/2- 2 lbs of butternut squash, peeled and cut
into 1/2" cubes

6 large eggs

2 cups whole milk

7 1/2- 8 cups of French or Italian bread, cubes

1 cup (8oz) shredded swiss cheese

Precook butternut squash in the microwave to remove skin. Prick the skin of the squash all over with a fork and slice off the ends. Microwave the squash for about 3 1/2 minutes to soften skin. Let the squash cool so it can be handles then peel away the skin and cut into cubes. In a large bowl whisk together eggs, milk, **Italian Spinach Dip Mix** and a pinch of salt and pepper. Toss together the Italian Spinach mixture, cheese and butternut squash together. Refrigerate and let sit for 1-4 hours. Preheat oven to 375 degrees and grease a 9x13 inch baking dish. Pour squash mixture into baking dish and bake for 55-60 minutes or until set and brown on top.

