

# Fall-Infused Mashed Potatoes

By Allrecipes.com

## Ingredients:

1 acorn squash, halved and seeded  
Water as needed  
5 large white potatoes, diced  
2 tablespoons butter  
1 tablespoon Dijon mustard  
½ teaspoon dried dill weed  
Salt and ground black pepper to taste  
½ cup milk

## Directions:

Preheat oven to 350 degrees. Place the halved acorn squash cut-side down in a glass-baking dish; add 1/2-inch water.

Bake in the preheated oven until soft and tender, about 30 minutes. Remove squash from oven; scoop out flesh.

Fold dough over filling; pinch seam to seal. Brush the top with egg yolk. Bake at 375 for 18-22 minutes or until golden brown. Cut into slices.

Place potatoes in a saucepan with enough water to cover; bring to a boil. Reduce heat and simmer, covered, until soft and tender, about 20 minutes. Drain potatoes.

Mash potatoes partially in a large bowl; stir in squash flesh, butter, mustard, dill, salt, and pepper. Add milk gradually, mashing to desired consistency.