







DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

STEP 1: Preheat the oven to 400° . Spray a 13×9 -inch baking dish with nonstick cooking spray. Place the bread in a large mixing bowl and set aside.

STEP 2: Heat a nonstick skillet over medium-high heat; once hot, add I tablespoon of the oil. Add the pears, cut side down, and cook about 3 minutes. Flip the pears and cook about 3 minutes longer. Transfer the pears to a bowl and set aside.

STEP 3: Heat the remaining tablespoon of oil in the skillet over medium-high heat. Add the squash, onion, and 1/2 teaspoon salt, and cook 7 to 10 minutes. Stir in the thyme and garlic and cook for 1 minute. Add the chicken broth and cook about 2 minutes.

STEP 4: Transfer the squash mixture to the bowl with the bread. Add I teaspoon salt and I/2 teaspoon pepper, and mix to combine. Spread the stuffing evenly into the baking dish. Nestle the pears into the top of the stuffing. Sprinkle with the pecans and bake until the top is lightly browned, about 35 minutes. Let cool for 10 minutes before serving.

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Saturated Fat Less than 30mg 20mg 20mg 20mg 20mg 20mg 20mg 20mg 2	m 25% • Iron 8% Daily Values are based on a 2,0 r daily values may be higher or k g on your calorie needs: Calories: 2,000	Dietary Fiber 9g 36° Sugars 12g	Total Carbohydrate 36g 12°	ฉี	Total Fat 8g 12° Saturated Fat 0.5g 3°	Calories 230 Calories from Fat 7 % Daily Value	Serving Size 1 serving (1759) Servings Per Container 8 Amount Per Serving

Nutrition

Facts