



**Ingredients:**

- 2 lbs / 1 kg of yellow squash, cut into cubes
- 1 white onion, chopped or sliced
- 3/4 cup coconut milk
- 1/2 cup almond flour
- 1/4 teaspoon smoked paprika
- 1/2 cup pecans, chopped

**Preparation:**

1. Preheat oven to 350 degrees.
2. Place squash and onions in a stove top pan. Fill the pan with enough water to cover the vegetables.
4. Cover the pan and cook on medium high heat until the vegetables are soft.
5. Drain water and put vegetables back in the sauce pan.
6. Mix in coconut milk, almond flour and paprika with the vegetables. Stir until all ingredients are combined.
7. Transfer into an oven safe casserole dish. Top with pecans.
8. Bake until the mixture is thickened and bubbling, approximately 20 minutes.

**Tips:**

Substitute the squash with zucchini.

Substitute the pecan topping with any other nuts of your choice.