

STUFFED BUTTERNUT SQUASH

The smooth exterior of butternut squash makes it one of the easiest hard squash to work with. It can be peeled, cubed, and roasted for soup or to serve with grain bowls or over salad or thinly sliced for a gratin all are delicious. In this recipe, much of the flesh is scooped out, diced, and combined with red quinoa, kale, and mushrooms to make a delicious stuffing.

Once baked the squash can be sliced into individual servings, making a stylish and delicious side dish for your holiday entertaining.

Ingredients

- 1 medium-sized butternut squash
- 1 cup cooked red quinoa
- 1 medium yellow onion, finely chopped
- 8 oz crimini mushrooms, brushed clean and chopped
- 3 garlic cloves, minced
- ¼ tsp dried oregano
- 4 fresh sage leaves, chopped or pinch of dried sage
- 1 bunch Dino kale, ribs removed, leaves chopped into small ribbons
- ½ cup chicken or vegetable stock

Preparation

Carefully cut the butternut squash in equal halves, lengthwise, scrape out the seeds and discard. With a small sharp paring knife, cut the flesh into cubes and scoop out leaving about 1/8" of flesh close to the skin. Now it's time to make the stuffing.

Heat a large saute pan over moderate heat and add 1 tbsp of olive oil and 1 tbsp of butter to the pan. Saute the onion until softened, then stir in the mushrooms, cook the mushrooms over medium-high heat stirring often until they release their liquid. Reduce the heat and add the garlic, oregano, and sage to the pan.

Fold in the cubed butternut squash and cook over moderate heat stirring as needed, then fold in the kale. Add the stock to the pan, cover, and simmer for about 5 minutes then fold in the



cooked quinoa. Add salt and pepper to taste. Place the prepared butternut squash on a rimmed baking sheet or in a shallow casserole dish and fill it with the prepared stuffing. Extra stuffing can be placed in a small dish and baked alongside the squash.

To bake the squash, heat the oven in the Convection Bake mode at 350F. Cover the squash with foil and bake for 20 minutes. Remove the foil and bake for another 15 - 20 minutes until the squash is tender.

Serves 6

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