

Stuffed Honeynut Squash

Serves 6-8 : ~ 45 minutes : adapted from a recipe by Michele Rosen

Ingredients:

- 4 Honeynut Squash (or 2 large Butternut Squash)
- 3 tbsp olive oil
- sea salt & black pepper
- 1 lb bulk chorizo
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 tbsp fresh sage*
- 1 tbsp fresh rosemary*
- 1 tbsp fresh thyme*
- 3ish cups chopped kale
- 1 honeycrisp apple, diced
- ½ cup pecans
- ½ cup unsweetened dried cranberries

Instructions:

- Preheat oven to 425° F & line a large baking sheet with parchment paper.
- Cut open each squash lengthwise so you have long halves.
- Scoop out the seeds & strings, then drizzle with 2 Tbsp of the oil & sprinkle generously with sea salt & pepper.
- Place face down on the baking sheet & roast in the preheated oven for about 15 minutes, then rotate the pan 180 degrees & roast 10-15 minutes more.
- Bake until softened through. Pressing the top of the squash will give you a sense of how soft it is without having to remove it from the oven.

- **Meanwhile**, heat a large skillet over medium heat & add the remaining tablespoon of olive oil.
 - Crumble the sausage into the skillet & cook until about 3/4 of the way done.
 - Add the onions & garlic. Cook, stirring, for 2 minutes until soft & fragrant.
 - Add in the fresh herbs & continue to cook for another minute.
 - Add in the kale, apples, & pecans. Cook, stirring to combine flavors, for another minute or two until just softened.
 - Remove from heat, stir in the cranberries, & season the mixture to taste with sea salt & black pepper.
 - Once the squash is done, allow it to cool for about 5 minutes, then use a spoon to carefully scoop out a portion of the squash from the neck. This will make a larger cavity for filling. I moved the extra squash down to where the seeds were so as not to waste it.
 - Spoon the filling into the squash generously.
 - Once filled, place the baking sheet under the broiler & toast until the top of the stuffing & squash are golden brown, 2-4 minutes.
 - Let cool until ready to serve!
-

recipe notes:

- I bought a pack of the "Poultry Blend" herbs. It has a little bit of all three fresh herbs this recipe calls for. Saves you some money!
- If you're using a larger butternut squash, the roast time will be closer to 40 minutes total, rotating the pan halfway through.

what you learn from this recipe:

- I learned what a honeynut squash is & that they are simply divine. I think you will too.