

Thanksgiving Stuffed Acorn Squash



Ingredients:

- 1 Acorn Squash large or 2 small ones , cut in the half
- 1 lb. ground turkey
- 1/2 Yellow onion large or one small one, chopped
- 1 celery stalk chopped
- 1/4 cup dried cranberries or to taste
- 1/2 apple peeled and chopped or to taste
- 1/2 teaspoon dried thyme or to taste
- 1 tablespoon bread crumbs plain or to taste
- 3 tablespoons Parmesan cheese grated or to taste
- 1/2 cup chicken stock or to taste
- 1/4 teaspoon of ground garlic or to taste
- 3 tablespoon of olive oil
- Salt and pepper for taste

Method: Preheat the oven to 400 F. Cut the bottom and the top of the squash to have flat surfaces on both sides. Cut the squash in the middle (vertically). Using a spoon scoop out all the seeds. Brush both halves of the squash with olive oil, season with garlic, salt, and pepper. Place the squash in the oven and roast for 50 min to 1 hour. In the meantime heat up another tablespoon of olive oil in the skillet. Add turkey, season with salt and pepper, and cook until the meat is cooked through. Remove the meat from the pan. Add some more olive oil. Add onions and dried thyme and cook until the onion is translucent (5 minutes). Add celery, apple, and cranberries and cook for another 3-4 minutes. Return the meat to the pan. Add chicken stock, salt, and pepper and cook for another 3 minutes. Add breadcrumbs and cheese. Stir everything well and check for seasoning. Fill out the squash with the meat stuffing. Place in the oven and bake for 15 minutes. Garnish with cheese.