Stuffed Squash

3 Acorn Squash
¼ c. Brown Sugar
1 small Onion, diced
1 lb. Ground Turkey
10 oz. Chopped frozen Spinach, thawed
1 Tbs. Curry Powder
¼ c. Flour
¼ c. Milk
Parmesan cheese

Directions:
Preheat oven 350 degrees.

Cut squash in half remove seeds, place in baking dish and season with salt and pepper. Evenly divide brown sugar between squash halves. Bake for 20-30 minutes or until tender.

While squash is cooking prepare filling. Over medium heat saute onion in olive oil until opaque. Add ground turkey, cook until brown and cooked through. Add curry powder, salt and pepper and chopped spinach. Cook 3-5 minutes or until spinach is combined with turkey. Sprinkle mixture with flour, cook for another 5 minutes, stirring to combine. Slowly add milk, cook mixture thickens.

Remove squash from oven. Divide turkey mixture between squash halves. Sprinkle with Parmesan cheese. Return to oven bake for 10 minutes.