

ACORN SQUASH STUFFED WITH APPLES, NUTS & CRANBERRIES

By: Simply Creative Chef Rob Scott

Ingredients: Serves 2

1 acorn squash

1 apple, peeled and chopped

1/2 cup dried cranberries

1/3 cup walnuts, chopped

1 tablespoon cinnamon (or to taste)

1/4 cup dark brown sugar

2 tablespoons butter, softened

1 tablespoon maple syrup

Directions:

§ Preheat oven to 350 degrees F

§ Cut squash in half longways

§ Remove seeds and pulp

§ Pour 1 1/4 cup water into a baking dish and add squash cut side down

§ Place baking dish in the oven and bake for 30 minutes

§ In a large mixing bowl, combine apples, cranberries, walnuts, cinnamon, brown sugar, butter and maple syrup

§ Remove squash from the oven and let cool

§ Turn over the halves and stuff the center of each squash with the apple/cranberry mixture

§ Return to oven and bake for an additional 30 minutes or until tender

