

STUFFED SQUASH RECIPE IDEA



Ingredients

2 winter squash, cut in half through the stem and de-seeded 1/2 cup grated Cheddar cheese
3/4 teaspoon kosher salt 6 ounces chorizo or sweet sausage, crumbled or cut into small pieces
1 cup chopped leeks (1 small leek) 1 cup chopped apple (1 to 2 apples)
2 cups sliced tender greens (spinach, tatsoi, kale, Swiss chard), cut into ribbons
4 fresh sage leaves, coarsely chopped 2 cups cooked millet, rice, or quinoa
2 teaspoons olive oil Freshly ground pepper

Recipe:

1. Preheat the oven to 190C. Rub the flesh of each squash half with olive oil, and oil an ovenproof dish or baking sheet. Sprinkle the whole baking dish with 1/2 teaspoon of the salt. Lay the squash flesh side down in the dish and bake until it is very tender when pricked with a fork, 30 to 40 minutes. Remove the squash from the oven and raise the oven temperature to 425°F.
2. Meanwhile, heat the remaining olive oil in a large skillet over medium heat. Add the chorizo and fry until browned. Remove from the pan and set aside. Add the leeks to the hot oil and cook until soft, about 3 minutes. Add the apple, remaining 1/4 teaspoon salt, and pepper, and cook for another minute. Add the greens, sage, cooked grains, and reserved chorizo. Cook for another minute, stirring to combine, and remove from heat. Taste, and adjust the salt and pepper if needed.
3. Turn the cooked squash over in the baking dish so it is flesh side up. (Be careful, as steam will escape when you turn it.) Scoop the filling into the cavity of each squash half, piling it into a mountain so that it holds as much as possible. Sprinkle with cheese and bake until the cheese melts, about 10 minutes.

[THIS RECIPE IS ALSO AVAILABLE AT WWW.NARROWBOATFARM.COM](http://WWW.NARROWBOATFARM.COM)