

# Acorn Squash Stuffing

Recipe Courtesy of @phenomenalphoods  
www.aldi.com

**Servings: 8**

**Yield: 4 acorn squash halves**

*2 whole acorn squash  
extra-virgin olive oil  
salt (to taste)  
pepper (to taste)  
3 tablespoons sweet cream salted butter  
2 stalks celery, chopped  
1 small yellow onion, chopped  
3 cloves garlic, minced  
2 teaspoons ground sage  
1 teaspoon rosemary leaves  
1 teaspoon thyme leaves  
1 teaspoon paprika  
1 teaspoon sea salt  
1/2 teaspoon ground black pepper  
1 box seasoned sourdough stuffing  
1/3 cup dried cranberries  
1/3 cup chopped pecans  
2 green onions, sliced  
1 1/2 cups vegetable cooking stock  
2 eggs, lightly beaten*

**Preparation Time: 15 minutes**

**Cook Time: 35 minutes**

Preheat the oven to 425 degrees.

Line a baking sheet with parchment paper.

Microwave the acorn squash for 2 minutes to soften slightly before cutting each in half. Scoop out the seeds to create a hollow in the center of each half.

Lightly brush each squash half with olive oil. Season with salt and pepper. Place face down on the prepared baking sheet.

Roast for 20 to 25 minutes or until tender but not mushy when pierced with a fork.

Prepare the stuffing by heating the butter in a large pot over medium heat. Add the celery, onion and garlic. Season with the sage, rosemary, thyme, paprika, salt and pepper. Cook for 3 to 4 minutes until the veggies are starting to soften.

Remove from the heat. Add one full package of seasoned stuffing, the cranberries, green onions and pecans. Stir to combine.

Add the vegetable stock and the egg. Stir to combine.

Spoon the stuffing mixture into the roasted acorn squash halves. Return to the oven to continue roasting.

Roast for 10 minutes until the stuffing is browned and the squash is caramelized on top.

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Per Serving (excluding unknown items): 106 Calories; 5g Fat (37.3% calories from fat); 3g Protein; 15g Carbohydrate; 3g Dietary Fiber; 53mg Cholesterol; 266mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat.