

## Stuffed Acorn Squash



This mouth-watering recipe is perfect for the winter months, when squash is in abundance and oven baked meals are comforting.

This recipe serves 2 generous portions.

Recipe by Tammy Fiebelkorn.

1 Acorn Squash

½ cup pecans

½ cup dried  
cranberries

1 pat of vegan  
butter

½ cup balsamic  
vinegar

1 cup quinoa

¼ cup brown  
sugar

1. Prepare squash: Cut the acorn squash in half. Place on lined baking sheet, cut side down. Bake at 350° for 20-50 minutes, depending on size of the squash, until tender.
2. Cook quinoa: Rinse quinoa in a fine mesh strainer and drain well. Combine rinsed quinoa with 2 cups water in a saucepan. Bring to a boil, then reduce heat and simmer for 20 minutes. Remove from heat, cover and let sit for 5 minutes.
3. Finish squash: Once squash is fork tender, turn the halves over. Spread a bit of vegan butter on the cut section of each and sprinkle a bit of brown sugar on each. Bake for an additional 15-20 minutes.
4. Prep pecans: If desired, lightly brown pecans. Chop pecans.
5. Prepare balsamic reduction: Heat balsamic vinegar and add 1-2 Tbsp brown sugar. Continue to heat and mix frequently for 10-15 minutes, until the liquid is reduced. Remove from heat and let rest for a few minutes to thicken.
6. Finish quinoa: Add half of the pecans and half of the dried cranberries to the cooked quinoa. Mix well.
7. Assemble the stuffed squash: Put cooked acorn squash on a plate, cut side up. Fill center with quinoa mixture. Top with remaining pecans and dried cranberries. Drizzle with balsamic reduction.