



## Stuffed Acorn Squash

This recipe is the perfect cozy recipe for autumn (or anytime!).

### Ingredients

- 2 medium acorn squash, cut in 1/2 lengthwise and seeds removed
- 1 lb Stoltzfus Meats cranberry apple chicken grillers (approx 4 grillers), casings removed
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 1 small-medium apple, peeled & chopped
- 1 Tbsp olive oil
- 1 Tbsp fresh sage leaves, minced
- 2 tsp fresh thyme leaves
- 1/3 cup dried cranberries
- Shredded mozzarella cheese



### Directions

1. Preheat your oven to 425 degrees F.
2. Brush the cut sides of your acorn squash with olive oil then sprinkle with salt. Place the squash flesh side down on a parchment-lined baking sheet and roast for 25-30 minutes or until tender.
3. While the squash bakes, heat a large skillet over medium heat, add a Tbsp of olive oil, and cook through the sausage, crumbling with a wooden spoon. Transfer to a plate, but leave the cooking fat in the skillet.
4. Using the same skillet with the fat, add the onion and cook for about 5 minutes. Add the garlic and stir for 1 minute before adding in the apples, herbs, salt, and pepper. Stir to combine and cook for another 5 minutes until the apples have slightly softened.
5. Add in the cranberries and cooked sausage to skillet. Stir to combine and turn off heat.
6. Once the squash are out of the oven, flip them skin side down and stuff with the filling. Sprinkle with shredded mozzarella cheese.
7. Broil for 3-5 minutes until cheese melts. Allow to cool for a few minutes and serve!



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