

CHEESY PESTO STUFFED SQUASH



TIME TO PREPARE

20 Minutes



BAKE TIME

45 Minutes



4 SERVINGS



Ingredients

- 2 medium Delicata squash (Acorn or Spaghetti squash will work also)
- Olive oil
- Salt and freshly ground black pepper
- 1/3 cup [basil pesto](#)
- 1 tsp [dried oregano](#)
- Pinch dried [red chili flakes](#)
- 8 oz frozen chopped spinach, thawed and squeezed dry
- 1/2 cup ricotta cheese
- 2 1/2 cups shredded mozzarella cheese

Steps to Make

1. Preheat oven to 375 F. Scrub the squash clean of all dirt in water and using a [vegetable brush](#) and dry thoroughly.
2. Trim the stem end of the squash then cut in half lengthwise. With a [melon baller](#) or small spoon, scoop out the seeds and discard. Place in a [baking dish](#). Season cut sides with a little olive oil and salt and pepper.
3. In a bowl, mix together pesto, oregano, spinach, ricotta and 1 cup mozzarella cheese.
4. Sprinkle a little mozzarella cheese in the bottom of each squash, then evenly divide the cheese-spinach mixture between the squash cavities. Top with remaining cheese. Cover the baking dish lightly with foil.
5. Bake in preheated oven for 25 minutes, then remove foil and continue baking an additional 15 to 20 minutes until squash is tender and cheese is golden on top.
6. Let the squash sit for 5 minutes before serving.