Stuffed Acorn Squash with Maple Sage Sausage

Serves 6

Prep Time: 20–25 min **Cook Time:** 60 min **Total Time:** ≈ 1 hr 20 min



Ingredients

3 Acorn Squash
2 tbsp pure Maple syrup
1 lb Colvard Maple Sage Ground Sausage
1 Sweet onion, diced
2 celery stalks, diced
2-3 cloves fresh garlic, minced
1-2 apples, peeled & diced
½ cup grated parmesan cheese
½ cup breadcrumbs
Olive oil
Salt & pepper to taste

Instructions

1. Preheat oven to 375
2. Cut Acorn squash in half and slice enough off of the end so that it can lay flat, scoop the seeds from the middle with a spoon and discard
3. Place acorn squash on a baking sheet, drizzle with 2 tbsp maple syrup and season with salt. Bake for 40 mins or until tender
4. While that is baking, in a skillet add a tbsp of olive oil over med high heat and add the onions, celery & leek. Cook for 2 mins until onions begin to turn translucent
5. Add garlic and cook for an additional minute
6. Add the Maple Sage Sausage and cook until the sausage is cooked through, making sure to break it up as it cooks
7. Add the apples and cook for another 2 minutes.
8. Turn the heat off, and add the breadcrumbs and grated parmesan cheese. Mix together.
9. Once Acorn Squash are done cooking remove from oven and fill with stuffing mixture. Sprinkle tops of acorn squash with additional grated parmesan cheese. Cook for an additional 20 minutes at 375. Let cool for 2 mins and enjoy.