

# Apple-Stuffed Acorn Squash

## Ingredients:

2 Acorn squash

## Stuffing:

2 Tbsp. unsalted butter

2 Tbsp. brown sugar

$\frac{1}{2}$  cup finely chopped onion

1 Tbsp. balsamic vinegar

1 cup peeled and chopped apples

$\frac{1}{2}$  tsp. dried thyme

$\frac{1}{4}$  tsp. salt

Split acorn squash in half lengthwise and remove seeds and pulp. Place squash in a baking dish; set aside.

To prepare stuffing: Melt butter in a skillet and sauté onions for 3-4 minutes over medium heat. Add apples, brown sugar, vinegar, thyme and salt; continue to sauté for 2-3 minutes. Remove from heat.

Pierce or score squash before filling so more of the flavor of the stuffing is absorbed. Spoon stuffing mixture into the squash. Bake at 375 degrees for 1 hour or until squash is tender.

Note: To keep squash moist while baking, add  $\frac{1}{2}$  inch of water to the bottom of baking pan; place squash in pan and cover with foil.