

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Baked Acorn Squash with Wild Rice, Pecan, and Cranberry Stuffing

- 4 Acorn Squash
- ½ cup Wild Rice (boiled in 2 cups water for 20 min, then drained)
- 1 cup long grain white rice , cooked
- 2 tbsp extra virgin olive oil (plus more for drizzling)
- 1 Med onion, chopped (1 cup)
- 2 Garlic cloves, minced
- 1 tsp fresh thyme leaves, chopped
- ground pepper
- Kosher Salt
- ¼ cup pecans, toasted and finely chopped
- ½ cup dried cranberries
- ½ cup cheese, grated ricotta salata



Untiedt's Vegetable Farm, Inc.

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Directions:

Heat the oven to 375°. Using a sharp knife, trim a small flat slice from the bottom of each squash so it sits flat. Then, cut off the top ½" of each squash, exposing the seeds. Remove seeds and fibers. Place on baking sheet, season lightly with salt and pepper and drizzle each squash with ½ tsp olive oil. Bake for 45min then remove from oven. Meanwhile, prepare stuffing. Heat 2 Tbsp olive oil in a large skillet over medium heat until shimmering. Add the onion, garlic, and thyme and cook, stirring occasionally, until onion sweats but does not brown. Add chipped pecans, dried cranberries, and ricotta salata and stir to combine. Season to taste with salt and pepper. Stuff each squash with the mixture, mounding it slightly. Drizzle with ½ tsp olive oil and bake until squash is tender and stuffing browns slightly, about 40 min.

Special Event or Canning Project?

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