

Autumn Acorn Squash

written by The Recipe Exchange | March 29, 2018

Ingredients

2 medium acorn squash
1/2 pound ground turkey
1 egg
1/2 cup cooked wild rice
1/2 cup chopped, peeled tart apple
1/2 cup chopped fresh or frozen cranberries
1/4 cup chopped celery
1/2 teaspoon salt
1/2 teaspoon dried parsley flakes
1/4 teaspoon ground allspice
1/4 teaspoon ground cardamom

Directions

Cut squash in half and discard seeds; set squash aside. In a skillet over medium heat, cook turkey until no longer pink; drain. Add egg, rice, apple, cranberries, celery, salt, parsley, allspice and cardamom. Spoon into squash halves; place in an ungreased 13-in. x 9-in. x 2-in. baking dish. Fill dish with hot water to a depth of 1/2 in. Cover and bake at 350 degrees F for 25 minutes. Uncover; bake 20-25 minutes longer or until the squash is tender.