

Stuffed Winter Squash

From your box: winter squash, carrots, onion

*Other ingredients: cheddar cheese, rice, cashews, salt,
pepper, oregano*

Preheat the oven to 375°. Slice winter squash in half long ways. Scoop out seeds and place cut side down on a baking sheet. Bake until tender enough to stick a fork through the skin and flesh.

While the squash is cooking, prepare 1 cup of rice (2 cups if making 2 squash). Dice an onion, several carrots, and a clove of garlic. Sauté until onions are translucent and season with salt, pepper, and 1 teaspoon of dried oregano.

Once the squash is done, scoop out flesh and mix with other vegetables and cooked rice. Add a modest amount of flavorful shredded cheese (we like extra sharp cheddar) and some chopped cashews and mix again to combine. Stuff squash skins and top with another sprinkling of cheese. Cook in oven until cheese melts. Enjoy with a salad.

From our farmer friends at Full Sun Farm who introduced us to the delights of winter squash