

Wild Rice Stuffed Acorn Squash

2 acorn squash
3 tablespoons olive oil, divided
3/4 teaspoon salt, divided
2 teaspoons ground coriander, divided
1/2 teaspoon ground nutmeg, divided
1 pound carrots cut into 1/2-in. cubes
3/4 cup pecan halves, coarsely chopped
3/4 cup dried cherries, coarsely chopped
10 fresh sage leaves, chopped
2 garlic cloves, minced
2 tablespoons maple syrup

FILLING:

1 cup uncooked wild rice
1 tablespoon olive oil
3/4 cup finely chopped onion
1/4 teaspoon ground cinnamon
2 cups vegetable broth

DIRECTIONS

1. Preheat oven to 375°. Cut squash lengthwise in half; remove and discard seeds. Brush with 2 tablespoons oil; sprinkle with 1/4 tsp salt, 1/2 tsp coriander and 1/4 teaspoon nutmeg. Place squash in a 15x10x1-in. baking pan, cut sides up. Bake 35-45 minutes or until easily pierced with a fork.
2. In a small bowl, combine carrots and remaining oil, salt, coriander and nutmeg. Bake 15-20 minutes or just until tender, stirring occasionally. Stir in pecans, cherries, sage, garlic and syrup. Bake 10 minutes longer.
3. Rinse wild rice thoroughly; drain. In a small saucepan, heat oil over medium heat. Add onion; cook and stir 2-3 minutes or until softened. Stir in rice and cinnamon, then add broth. Bring to a boil. Reduce heat; cover and simmer for 40-50 minutes or until rice is fluffy and tender. Drain if necessary.
4. Combine rice and carrot mixtures. Arrange squash on a serving platter, cut sides up. Fill with rice mixture. Serve warm.

Adapted from Tasteofhome.com