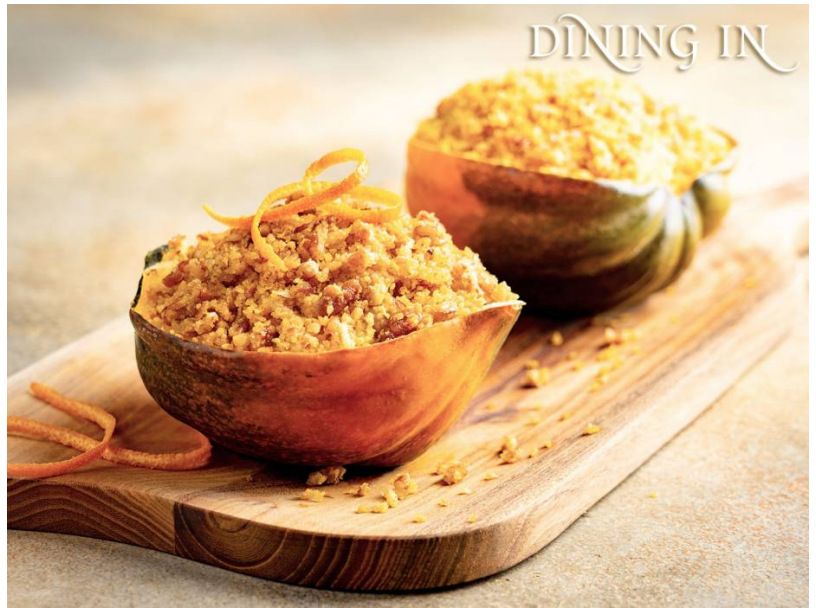



Acorn Squash with Orange Pecan Stuffing

Recipe By *Dining In*



Cooking and Prep: 
1.5 h

Serves:  4

Contains: 

Preference: Parve

Delightful!

Difficulty: Easy

Occasion: Sukkot

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Carb

Source: Dining In

Ingredients (8)

Main ingredients

- 1/3 cup **Gefen Corn Flake Crumbs** (or use gluten-free if needed)
- 2 tablespoons margarine, melted
- oil or **Glicks Cooking Spray**
- 1/4 cup frozen orange juice concentrate, thawed, not diluted

- 1 and 1/2 tablespoons coarsely chopped pecans
 - 2 small acorn squash
 - 1/4 teaspoon Gefen Ground Allspice
 - 2 tablespoons brown sugar
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Start Cooking

Roast the Squash

1. Cut squash in half, vertically. Remove seeds.
2. Place squash, cut-sides down, in a nine- by 13-inch baking pan. Add about half an inch of water to the bottom of the pan. Bake squash with water, uncovered, for 30 to 40 minutes. Drain and cool slightly.
3. Preheat oven to 400 degrees Fahrenheit.

Assemble and Bake

1. Scoop out some of the squash into a bowl, leaving 1/4-inch thickness in the shells. Mash removed squash; add orange juice, brown sugar, and allspice. Stir well.
2. Cut a thin slice from bottom of each squash shell, so that it will sit flat. Coat baking pan with oil or cooking spray and return squash to pan. Spoon mashed squash mixture into shells.
3. Combine corn flake crumbs, pecans, and margarine. Sprinkle crumb mixture over squash.
4. Bake, uncovered, at 400 degrees Fahrenheit for 15 to 20 minutes or until heated through.

Credits

Photography and Styling by Chavi Feldman