

BROWN RICE-STUFFED ACORN SQUASH

COOK TIME: 1 HR 30 MIN | SERVINGS: 2



ingredients

1 cup cooked brown rice
1/2 cup chopped celery
1/2 cup chopped parsley
1/2 cup chopped scallions
1/2 cup cooked chestnuts chopped
2 small acorn squash
olive oil
salt to taste

directions

Combine 1 cup cooked brown rice with 1/2 cup each chopped celery, parsley, scallions and cooked chestnuts; season with salt. Halve and seed 2 small acorn squash; brush the insides with olive oil and season with salt. Transfer to a baking sheet and bake at 425 degrees F until tender, 35 to 40 minutes. Stuff with the rice mixture and dot with butter. Continue baking until crisp, 20 minutes.