



This roasted stuffed squash is a hearty and satisfying roast without the meat. The aroma of the apple sage stuffing is reminiscent of a holiday meal and can frozen and be served year-round.

For the look of a roast, my first choice is butternut squash, but you can substitute acorn in a pinch. Both butternut and acorn squash are equally dense with thick skin, allowing them to hold their shape even when thoroughly cooked, making them ideal for stuffing. For a quick prep, roast the squash and prepare the stuffing the day before. Cool completely before refrigerating.



Apple-Sage Stuffed **BUTTERNUT SQUASH**

INGREDIENTS

¼ cup/60 ml plant-based butter
1 cup/250 ml (1 large yellow onion), uniform chop
1 ½ cups/375 ml cups apples, 3-4 medium-sized apples, uniform chop
¾ cup/185 ml celery, uniform chop
2 tsp/10 ml each fresh sage and rosemary, chopped or to taste
1 tbsp/15 ml fresh thyme, chopped
3-4 cups of day-old bread, torn or sliced into bite-sized cubes
Optional:
¼ cup/60 ml chopped pecans

1 large butternut squash, about 4 lb
Butchers twine to tie securely

METHOD

Preheat the oven to 375°F/190°C. Start at the bulbous end and cut the butternut squash in half lengthwise. Remove the seeds and score cross-hatch marks on both halves. Brush with oil and lightly season with salt and pepper. Transfer to a rimmed baking sheet, cut side down, wrap the sheet with foil, and roast for 45 55 minutes or until the squash is tender and easily pierced with a fork. Scoop out squash and chop it into bite-sized chunks. Set squash halves aside while you prepare the stuffing.

In a large skillet, melt the butter over medium heat; add celery, onions, cooked squash chunks, garlic, apple, sage, thyme, and rosemary, and cook until vegetables are tender and start to brown. Place bread cubes and the pecans in a large mixing bowl; add the celery mixture and toss well to coat the bread. If you prefer your stuffing crunchy, use less butter and for stuffing with a softer bite, add more melted butter.

Place squash halves on a rimmed sheet pan or oven-proof casserole. Overstuff each half with the apple sage stuffing. Carefully smush the two squash halves together. Use a generous amount of butcher's twine to tie and securely bind the two halves together. The stuffing will bulge slightly on both sides but, after cooking, will shrink and be distributed evenly. Transfer pan to preheated 350°F/176°C oven and cook for 30-40 minutes. Transfer to cutting board and let rest for 5-10 minutes before slicing into the desired thickness.

Serve with Mushroom Shepard-less pie or your favorite sides.