



## Cherry Wild Rice Stuffed Acorn Squash

Preheat oven to 375

### Ingredients:

- 1 package of pancetta
- 1/2 white onion
- 2 cups wild mushrooms, chopped
- 4 cups chopped spinach
- 2 cups of frozen pitted cherries, thawed
- 4 cups wild rice, prepared as directed on package
- 1 TBSP oil
- 1/4 cup broth
- 4 acorn squash, top cut, seeds removed

### Instructions:

1. Cut top of acorn squash, and remove seeds
2. Oil skin of each squash and place cut side down on parchment lined cookie sheet
3. Bake for 30 - 40 minutes or until skin is slightly soft
4. Once baked, remove from oven
5. While squash bakes, sauté onion and pancetta in olive oil for 5 minutes in large skillet
6. Add mushrooms, spinach, cherries and prepared wild rice
7. Mix ingredients together
8. Add broth
9. Cover and cook for another 7- 10 minutes
10. Remove from heat and stuff into acorn squash

