



Apple and Sage Stuffed Squash

Ingredients

- 2 acorn squashes
- 1 lb bulk pork, turkey, or chicken sausage
- 1 tablespoon [Fustini's Sage and Mushroom olive oil](#)
- 1 apple, diced, either green or red
- 1 small onion, sliced vertically AND/OR 8 oz mushrooms, sliced
- 2 tablespoons butter
- 2 cups fresh spinach
- 1 teaspoon dried sage
- 1 teaspoon thyme
- 2 tablespoons [Fustini's Sage and Mushroom olive oil](#)
- 2 oz goat cheese
- 1 teaspoon [Fustini's Sage and Mushroom olive oil](#)
- [Balsamic Glaze](#) or [Riserva balsamic](#) (Optional)

Directions

Step 1.

Preheat oven to 375 degrees. Cut the acorn squash in half and clean out the seeds. Drizzle with Fustini's Sage and Mushroom oil and place cut side down on a baking sheet and bake until soft, about 20-30 minutes, until your squash is soft when poked with a fork. When they are taken out of the oven, make sure you flip them over with the cut side up to avoid over steaming.

Step 2.

While the squash is roasting, prepare the stuffing ingredients. Heat a frying pan and melt the butter, adding the sliced onion and mushrooms and cook until they are caramelized. It will take about 10 minutes to fully caramelize, so take your time and be patient. Stir often and add a little water to the pan if they start to stick. Taking the time is worth it.

Step 3.

After the onions and/or mushrooms are caramelized, remove them to a separate plate and in the empty pan, cook the sausage thoroughly until no pink remains. Add the apples and herbs to the pan and cook until the apples soften. Add the spinach and stir until the spinach wilts. Add a small amount of salt and pepper, taste the mixture and adjust the seasoning if necessary. Add onions and mushrooms and stir the mixture.

Step 4.

Preheat your broiler and while it's heating, fill the 4 centers of the squash halves with the mixture, mounding it up gently. Place the squash-filled side up on the baking sheet and broil until the top is browned and crispy, probably not more than 5 minutes. It is necessary to keep an eye on it.

Step 5.

After removing it from the oven, mix the 1 teaspoon Fustini's Sage and Mushroom oil with the goat cheese with a small pinch of salt and dollop the cheese mixture evenly over the top and then drizzle with the remaining 2 tablespoons of Sage and Mushroom oil. Drizzle with balsamic glaze if desired. Let cool for several minutes and serve.