



Stuffed Winter Squash

Ingredients

- 2 tablespoons [Fustini's Blood Orange olive oil](#)
- 1 tablespoon [Fustini's Ginger & Honey balsamic](#)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt pinch of black pepper
- 2 acorn or carnival squash, cut into halves
- 3/4 cup [Fustini's Fig balsamic](#)
- 1 cup whole milk ricotta
- 1/4 cup pepitas
- 2 tablespoons pomegranate arils

Directions

Step 1.

Preheat oven to 400°F. In a large bowl, combine olive oil, balsamic, cinnamon, nutmeg, salt and pepper, whisk to combine. Add the squash halves and toss to coat. Transfer the seasoned squash to a baking sheet and roast for 15-20 minutes or until tender.

Step 2.

While the squash are baking, bring Fig balsamic to a simmer in a small saucepan over medium heat. Once simmering, reduce heat to low and continue to cook until reduced into a glaze.

Step 3.

Place ricotta in the bowl of a stand mixer fitted with the whisk attachment and beat until fluffy and smooth. To serve, dollop whipped ricotta over squash and drizzle with reduced balsamic. Sprinkle with pepitas and pomegranate for garnish and crunch.