

## STUFFED ACORN SQUASH

Serves 6

Of the eight wedges of squash, use the two that are least attractive for the stuffing. Any variety of kale will work in this recipe.

- 2 acorn squashes (1½ pounds each), quartered pole to pole and seeded
- ¼ cup extra-virgin olive oil, plus extra for drizzling
- Salt and pepper
- 6 ounces kale, stemmed and sliced into ¼-inch-thick strips
- 1 Fuji or Gala apple, peeled, cored, and cut into ¼-inch pieces
- 1 garlic clove, minced
- ½ teaspoon minced fresh rosemary
- 1 tablespoon cider vinegar
- 1 tablespoon unsalted butter
- 2 ounces goat cheese, crumbled (½ cup)
- 2 tablespoons whole blanched almonds, toasted and chopped coarse

1. Adjust oven rack to middle position and heat oven to 400 degrees. Toss squash wedges, 2 tablespoons oil, 1 teaspoon salt, and 1 teaspoon pepper together in bowl until thoroughly coated. Arrange wedges on rimmed baking sheet with 1 narrow cut side down. Roast until browned on first side, about 20 minutes. Flip wedges so other narrow cut side is down and continue to roast until browned on second side and tip of paring knife slips easily into flesh, about 15 minutes longer.

2. Remove sheet from oven and let wedges cool slightly. Once cool enough to handle, scoop flesh from 2 least attractive wedges into bowl; discard skins. (You should have about ¾ cup of scooped squash.) Turn remaining 6 wedges skin side down on sheet.

3. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium heat until shimmering. Add kale, apple, and ¼ teaspoon salt and cook, covered, until kale is wilted, about 3 minutes. Uncover and continue to cook until any liquid has evaporated, about 30 seconds. Stir in scooped squash, mashing with spoon to incorporate, and cook until beginning to brown, about 1 minute.

4. Push squash mixture to sides of skillet. Add garlic, rosemary, and remaining 1 tablespoon oil to center

of skillet and cook until fragrant, about 30 seconds. Stir garlic mixture into squash mixture. Stir in vinegar and cook until evaporated, about 1 minute. Off heat, stir in butter and season with salt and pepper to taste.

5. Divide filling evenly among wedges on sheet. Evenly sprinkle goat cheese and almonds over filling. Bake until cheese is softened and squash heated through, 5 to 7 minutes. Drizzle with extra oil before serving.

### STUFFED ACORN SQUASH WITH PEAR AND HAZELNUT

Substitute 1 ripe pear for apple, fresh thyme for rosemary, and 2 tablespoons finely chopped toasted and skinned hazelnuts for almonds.



Goat cheese and almonds add texture and flavor to the stuffed squash wedges.

#### TEST KITCHEN DISCOVERY Sacrificial Wedges

After searching high and low for the best binder for our stuffing, we found it under our noses: cooked squash scraped from two roasted wedges. It kept things cohesive without compromising the flavors.



**PICK TWO**  
The roasted flesh from two wedges is incorporated into the filling.