

Quinoa Stuffed Acorn Squash

vegetarian, gluten-free; serves 6-8

1 cup **Ancient Harvest** quinoa

1 ½ cups water

½ teaspoon sea salt

3 Tablespoons **California Olive Ranch** olive oil

1 Tablespoon lemon juice

1 Tablespoon honey

¼ teaspoon sea salt

¼ teaspoon black pepper, ground

1 ounce fresh spinach, cut into thin ribbons

1 small Gala apple, cored and diced

¼ cup crumbled feta cheese

¼ cup dried cranberries

2 acorn squashes

2 Tablespoons **California Olive Ranch** olive oil

4 Tablespoons butter, unsalted

1. Preheat oven to 350° F.
2. Bring quinoa, water, and sea salt to a simmer. Cover and reduce heat to low. Cook until water has been absorbed (about 10–15 minutes). Set aside to cool.
3. Whisk together olive oil, lemon juice, honey, salt, and pepper. Combine with cooled quinoa, spinach, cranberries, and feta.
4. Meanwhile, cut acorn squash in half and remove seeds. Brush cut sides with olive oil.
5. Place cut side down on a parchment lined baking sheet and bake until squash is knife tender.
6. Remove from oven and turn over. Place a tablespoon of butter into each squash while warm.
7. Fill squash with quinoa once butter has melted. Serve warm.

Vegan: substitute vegan buttery sticks for butter, maple syrup for honey, and remove feta.

