

## GUASTELLO'S VILLAGE MARKET

# Turkey, Mushroom, Apple Stuffed Acorn Squash

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Serves 4

### Ingredients

2 acorn squash halved  
2 tbsp olive oil  
1 lb. ground turkey  
1 ½ cups button mushrooms, chopped  
1 cup honeycrisp apples, chopped  
1/2 cup chicken stock  
1 tsp fresh rosemary  
1 tsp pepper  
1/2 tsp salt  
1 tsp garlic powder  
3/4 cup shredded cheese (Mozzarella, gruyere or cheddar all work great!)

Preheat oven to 450 degrees.

Line a baking sheet with foil or parchment and spray with olive oil to prevent squash from sticking.

Slice acorn squash in half, scoop out seeds and place flat on sheet sprayed with olive oil.

Bake the squash for 20 minutes, until it is tender when pierced with a fork.

While the squash cooks, sauté turkey in olive oil for 10-15 minutes until brown.

Add in chopped mushrooms, apples, chicken stock, rosemary, pepper and salt to the pan with the turkey. Sauté for an additional 5 minutes.

When the squash is done, remove from the oven and scoop out most of the cooked center.

Add the squash filling to the turkey/mushroom/apple mixture in the pan and stir until completely mixed in.

Scoop the sausage/squash mixture back into the squash and top with cheese of choice.

Bake them at 450 degrees for 5-10 minutes until cheese melts, and then broil for 2-3 minutes so the cheesy gets crispy.

Enjoy!

***Credit: [thecleaneatingcouple.com](http://thecleaneatingcouple.com)***