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## Stuffed Acorn Squash with Spicy Sausage

Serves 2 Multiply for More

1 medium acorn squash, halved lengthwise seeds removed  
2 teaspoons extra virgin olive oil

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8 ounces spicy Italian sausage, casings removed (pork, turkey or lean type of meat)  
1 medium onion, chopped  
2 cloves garlic, finely chopped  
1 cups collard greens, chiffinaude  
1 cup cabbage, shredded  
water as needed to deglaze the pan  
2 tablespoons walnuts  
1 tablespoon Parmesan cheese, freshly grated  
1 tablespoon panko breadcrumbs or ground gluten free crackers, pretzels, cereal, or rice cakes  
Himalayan pink salt and freshly ground pepper to taste  
Heat oven to 400° F.

1. Cut out about ¼ inch of the flesh of each squash. Reserve for filling.
2. Rub the inside of each cavity of the squash with extra virgin olive oil.
3. Place squash flesh side down on a baking sheet lined with aluminum foil; bake until golden and tender, 30 minutes.
4. Remove from oven, turn over and set aside.
5. In a large nonstick skillet over medium heat, heat 1 teaspoon olive oil. Add sausage; cook, breaking into pieces, until brown, 6 minutes; transfer to a bowl.
6. To same skillet, add the onion and garlic; cook until translucent and soft.
7. Add the reserved squash, cabbage and collard greens and cook until soft. Add a splash of water if they brown too quickly. Cover and cook until tender, if necessary, about 5 minutes.
8. Stir in browned sausage.
9. Divide kale-sausage filling among squash. In a small bowl, combine Parmesan and panko; sprinkle evenly over squash. Top with Walnuts.
10. Place back in roasting pan into the 400° F oven, just until browned on top, about 15 minutes.