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STUFFED WINTER SQUASH



Stuffed Winter Squash is a tasty way to enjoy one of Autumn's best vegetables. This hearty stuffed version is full of flavor and texture.



01 HR 10 MINS



Serves 2 to 4



Featuring

[Andreotti Farms](#)

[Xiong Farm](#)

[Yia Moua Farm](#)

[Halog Farms](#)

[A. Cappelloni Nursery](#)

INGREDIENTS

- 1 or 2 winter squash, depending on size (acorn, butternut, or other hard-shelled squash)
- 1 onion, diced
- [Vegetarian stuffing](#)

Gravy

- 1/4 cup flour
- 1/2 cup butter
- [2 cups stock](#) (vegetable stock will make it all vegetarian)
- 1 teaspoon thyme
- 1 tablespoon rosemary
- 1 tablespoon marjoram
- 2 teaspoons sage
- 1/2 teaspoon nutmeg

METHOD

Preheat oven to 375°F.

Make the [Vegetarian Stuffing](#).

Cut squash in half and spoon out the insides. Spoon stuffing mixture into one half of the squash.

Tie squash halves together with string and place in the oven.

Cook for 35-40 minutes or until brown on the outside.

Gravy

Add butter and flour to the pan. Continuously stir so it does not burn. Add thyme, rosemary, marjoram, sage, and nutmeg. Continue to stir and slowly add stock.

Bring it to a boil and continue to stir. If too thick, add more stock and bring to a boil. Add salt and pepper to taste.