

## ACORN SQUASH STUFFED WITH WILD RICE

### Ingredients

- 1 squash per 2 people
- 1 1/2 cup rice stuffing per squash

### Directions

Bake the squash halves in a 375° oven, upside down in a pan with a little water for 20 minutes. Turn them right side up and finish for 10 minutes more, until tender but not dried out. Use a variant of fish or bird wild rice stuffings (above) or a mixture with ground meat or chopped leftover chicken in it.

Stuff the squash cavity full, packing it down. Cover with foil. Heat thoroughly in oven over hot water (about 10 minutes).