

## Cheesy Acorn Squash

Baked acorn squash filled with a saute of celery, onions and mushrooms, and topped with cheese.

Prep Time: 15 Minutes

Cook Time: 40 Minutes

Ready In: 55 Minutes

Yields: 2 servings

### INGREDIENTS:

1 acorn squash, halved and seeded

3 tablespoons butter

1 cup diced celery

1 cup finely chopped onion

1 cup fresh mushrooms, sliced

1/8 teaspoon salt

1 pinch ground black pepper

1 teaspoon chopped parsley

1/2 cup shredded Cheddar cheese

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).

2. Place squash cut side down in a glass dish. Cook in microwave for 20 minutes on HIGH, until almost tender.

3. In a saucepan over medium heat, melt butter and add celery and onion; saute until transparent. Stir in mushrooms; cook 2 to 3 minutes more.

Sprinkle with salt, pepper, and parsley. Divide mixture in half, spoon into the squash and cover.

4. Cook 15 minutes in the preheated 350 degrees F (175 degrees C) oven. Uncover, sprinkle with cheese and put back in the oven until the cheese bubbles.