

Curried Stuffed Acorn Squash

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

Accidental recipes are the best and this one is no exception This is a fancy vegetarianlovers way to spice up squash without losing the smooth subtle squash flavor

Ingredients

- - 2 acorn squash
- halved and seeded - 1 tablespoon olive oil
- or as needed - ½ cup diced red bell pepper - ½ cup sliced daikon radish - ¼ cup sliced leek - ¼ cup diced celery - 1 jalapeno pepper
- diced - 1 tablespoon minced garlic - 2 cups vegetable stock - 1 cup brown rice - 1 cup chopped collard greens - 1 tablespoon curry powder - 1 ½ teaspoons red curry paste - ¼ cup chopped walnuts - ½ cup crumbled feta cheese

Instructions

1. Wrap each squash half with plastic wrap. Place wrapped squash
2. cut side down
3. in microwave; cook on high until squash is tender
4. 12 to 15 minutes. Leave squash wrapped while preparing filling. Heat olive oil in a large skillet over medium heat; cook and stir red bell pepper
5. radish
6. leek
7. celery
8. jalapeno pepper
9. and garlic in the hot oil until softened
10. about 10 minutes. Add vegetable stock and rice; stir to combine. Cover and simmer until broth is absorbed and rice is tender
11. about 45 minutes. Sprinkle greens into rice mixture; cover and simmer until greens are wilted
12. about 5 minutes. Add curry powder
13. curry paste
14. and walnuts to rice mixture; stir to combine. Unwrap squash and set halves
15. cut sides up
16. into 4 soup bowls. Spoon about 2 tablespoons feta cheese into each squash half. Add a large scoop of rice mixture atop feta layer. Top rice mixture layer with any leftover feta.