

Quinoa & Broccoli-Stuffed Squash

with Pickled Raisins

TIME: 40-50 minutes

SERVINGS: 2

To celebrate cool-weather produce, we're roasting acorn squash, then filling it with a hearty mixture of red quinoa and broccoli. Quick-pickled raisins add pops of sweetness, contrasted by a garnish of barrel-aged Feta—a traditional variety with rich flavor and smooth texture.



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1/3 cup
RED QUINOA



3 cloves
GARLIC



1
ACORN SQUASH



1
YELLOW ONION



1/2 lb
BROCCOLI

KNICK KNACKS:



1 1/2 oz
BARREL-AGED
FETA CHEESE



2 Tbsps
RED WINE
VINEGAR



1 Tbsp
BARBECUE SPICE
BLEND*



3 Tbsps
GOLDEN RAISINS



2 tsps
SUGAR

* Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder, & Light Brown Sugar



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1 Prepare & roast the squash:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F. Line a sheet pan with aluminum foil. Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the **squash**; cut off and discard the ends. Carefully peel, leaving alternating strips of skin intact. Halve the squash lengthwise; using a spoon, scoop out and discard the pulp and seeds. Place on the sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat. Arrange cut side down.
- ☐ Roast 13 to 15 minutes, or until lightly browned. Leaving the oven on, remove the roasted squash from the oven. Flip the squash and evenly top with **half the spice blend** (you will have extra spice blend).
- ☐ Return to the oven and roast 14 to 16 minutes, or until the squash is browned and tender when pierced with a fork. Remove from the oven.

2 Cook the quinoa:

- ☐ While the squash roasts, thoroughly rinse the **quinoa** under cold water. Add to the pot of boiling water and cook, uncovered, 14 to 16 minutes, or until tender. Drain thoroughly and return to the pot. Set aside in a warm place.

3 Prepare the remaining ingredients:

- ☐ While the quinoa cooks, wash and dry the remaining fresh produce.
- ☐ Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small pieces.
- ☐ Peel and small dice the **onion**. Peel and roughly chop the **garlic**.

4 Pickle the raisins:

- ☐ While the quinoa continues to cook, in a medium pan (nonstick, if you have one), combine the **raisins**, **vinegar**, **sugar**, and ¼ **cup of water**; season with salt and pepper. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium. Cook, stirring occasionally, 3 to 4 minutes, or until the raisins have softened and the liquid has reduced in volume by about half. Transfer to a heatproof bowl. Rinse and wipe out the pan.

5 Cook the vegetables:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccoli pieces**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **diced onion** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.
- ☐ Add ¼ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables have softened and the water has cooked off. Turn off the heat and season with salt and pepper to taste.

6 Finish the filling & serve your dish:

- ☐ To the pot of **cooked quinoa**, add the **cooked vegetables** and **pickled raisins** (including any pickling liquid). Stir to thoroughly combine; season with salt and pepper to taste.
- ☐ Fill the **roasted squash** with **half the finished filling**. Serve over the **remaining finished filling**. Garnish with the **cheese** (crumbling before adding). Enjoy!