



Ingredients

- ½ Pound Rye Bread
- 2 Cloves Garlic
- 1 Acorn Squash
- 1 Fuji Apple
- 1 Leek
- 1 Stalk Celery
- 1 Bunch Parsley
- 1 Bunch Thyme

Knick Knacks

- 3 Tablespoons Vegetable Demi-Glace
- 2 Tablespoons Butter
- 1/3 Cup Roasted, Peeled Chestnuts

Makes 2 Servings

About 625 Calories Per Serving

Cooking Time: 35 to 45 minutes



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Peel and mince the garlic. Cut the chestnuts into thirds. Halve the acorn squash; scoop out the seeds. Trim the rounded sides of the squash halves so they sit flat on a sheet pan. Small dice the celery. Trim off and discard the roots and upper, dark-green leaves of the leek; halve the leek lengthwise. Thoroughly rinse the leek layers under cold water; small dice the leek. Pick the thyme and parsley leaves off the stems. Discard the stems; roughly chop the herbs, keeping them separate. Cube the bread. Peel, core and dice the apple.

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Toast the bread:

While the squash halves roast, place the **bread cubes** on a second sheet pan. Bake in the oven, on a separate rack, 9 to 11 minutes, or until browned, crispy and dried.



Roast the squash:

Place the **squash halves** on a sheet pan; drizzle with olive oil and season with salt and pepper. Roast the squash halves, skin-side down, 22 to 24 minutes, or until the flesh is tender when pierced with a knife. Remove from the oven and set aside.



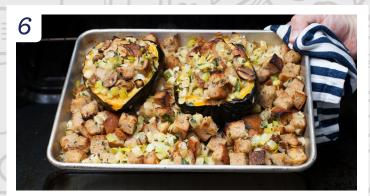
Start the stuffing:

While the squash halves continue to roast and the bread toasts, in a medium pan, heat the **butter** and a drizzle of olive oil on medium-high. Once the butter has melted, add the **garlic, leek** and **celery**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables have softened.



Finish the stuffing:

To the pan of stuffing, add the **toasted bread cubes, chestnuts, apple, thyme** and **all but a pinch of the parsley** (reserve the rest for garnish). Add the **vegetable demi-glace** and **1 cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the liquid has been absorbed. Remove from heat.



Stuff the squash & plate your dish:

On the same sheet pan used to roast the squash, stuff the **roasted squash halves** with as much **stuffing** as possible. Place any leftover stuffing around the base of the squash halves to stabilize them. Cover the pan tightly with aluminum foil and roast 9 to 11 minutes. Remove the foil and roast 8 to 10 minutes, or until browned and crisped. To plate your dish, divide the **stuffed squash halves** and **remaining stuffing** between two plates. Garnish with the **remaining parsley**. Enjoy!