



Herb Stuffed Kobacha Squash

Ingredients

- 1 – 12oz package of Brownberry stuffing (or favorite stuffing mix)
- 4 T butter
- 1 C diced onion
- 1 C diced celery
- 2 C chicken or vegetable broth
- ½ C WHFF diced apples
- ½ C dried cranberries
- ½ C chopped walnuts
- 1 WHFF Kubacha squash

Directions

Preheat oven to 375. Melt butter in large skillet over medium heat. Add onion and celery; cook for 5 minutes or until translucent. Add broth; bring to a boil. Add stuffing to a large bowl and pour broth mixture over stuffing. Stir in apples, cranberries and walnuts. Mix well and fluff with a fork. Set aside.

Clean Kubacha squash, cut in half, scoop and discard seeds, leaving the flesh in-tact. Arrange on a lightly greased 9X13 baking dish, flesh side up. Fill Kubacha squash with stuffing mix, cover with foil and bake for 45 minutes or until squash is soft. Enjoy.