

Eat Happy Kitchen

Anna Vocino

# SAUSAGE STUFFED BUTTERNUT SQUASH

*(Serves 4)*

- 2 butternut squash
- 1 tablespoon olive oil, plus more for coating squash halves
- Salt and pepper
- 1/2 cup chopped pecans
- 1/2 cup diced onion
- 1 pound ground uncooked pork sausage
- 1/2 teaspoon minced garlic
- 2 tablespoons minced fresh sage leaves
- 2 teaspoons minced fresh rosemary leaves
- 2 cups of packed spinach leaves, loosely chopped

Preheat the oven to 400°.

Microwave the whole butternut squash on high for 2 minutes. Remove and let cool for 10 minutes. Carefully cut the squash in half lengthwise, then scrape out and discard the seeds. Brush the inside of each of the squash halves with olive oil and season well with salt and pepper. Place the squash halves cut-side-down on a parchment paper lined or foil lined baking sheet. Roast in the oven for 40 minutes, or until the squash is soft when you press it. Remove the squash halves from the oven, set aside.

While the squash roasts: toast the pecans. Bring a small non-stick sauté pan to medium high heat. Immediately add the chopped pecans, turn the heat to low, and toss constantly for 3-4 minutes until toasted and fragrant, being careful not to let them burn. Set the toasted pecans aside to cool completely.

Heat the olive oil in a large, flat-bottomed sauté pan on medium high heat. Add the onion and cook 3-4 minutes, allowing the onions to sear and soften. Add the ground pork sausage and brown for 6-8 minutes until cooked through and starting to crisp on the edges, using a spatula to separate the pork into bite sized pieces. Add the garlic, sage, and rosemary and cook for 1-2 minutes, stirring frequently. Do not drain the excess grease. Taste the sausage mixture and season with additional salt and pepper if needed. Toss in the spinach and cook for 1-2 additional minutes until the spinach is wilted. Remove the pan from the heat and fold in the toasted, cooled pecans. Spoon the sausage filling mixture evenly into the center of each roasted squash half. Serve immediately.

*\*Recipe and photo originally published for subscribers at [annavocino.substack.com](http://annavocino.substack.com).*