

MOROCCAN-STYLE
STUFFED
ACORN SQUASH

Recipe by allrecipes.com

PAIR WITH:
"POSEIDON VINEYARD"
PINOT NOIR

INGREDIENTS

- 2 tablespoons brown sugar
- 1 tablespoon butter, melted
- 2 large acorn squash, halved and seeded
- 2 tablespoons olive oil
- 2 cloves garlic, chopped
- 2 stalks celery, chopped
- 2 carrots, chopped
- 1 cup garbanzo beans, drained
- ½ cup raisins
- 1 ½ tablespoons ground cumin
- 1 pinch salt and pepper to taste
- 1 (14 ounce) can chicken broth
- 1 cup uncooked couscous



PREPERATION

STEP 1

- Preheat the oven to 350 degrees F (175 degrees C).

STEP 2

- Arrange squash halves cut-side down on a baking sheet. Bake until tender, about 30 minutes.

STEP 3

- Dissolve sugar in melted butter. Brush squash with butter mixture; keep squash warm while preparing stuffing.

STEP 4

- Heat olive oil in a skillet over medium heat. Stir in garlic, celery, and carrots; cook for 5 minutes. Mix in garbanzo beans and raisins. Season with cumin, salt, and pepper. Continue to cook and stir until vegetables are tender.

STEP 5

- Pour chicken broth into the skillet, then mix in couscous. Cover the skillet and turn off heat. Allow couscous to absorb liquid for 5 minutes.

STEP 6

- Stuff squash halves with the skillet mixture and serve.