

## Quinoa-Stuffed Acorn Squash with Cranberries and Feta

By Vivien S.



Prep 10 minutes

Total 45 minutes

### Ingredients

4 sm. acorn squash (about 4.5 pounds)

3 Tbsp. olive oil

1 med. onion, finely chopped

Kosher salt and pepper

2 cloves garlic, finely chopped

1 c. mixed-color quinoa

2 tsp. fresh thyme leaves

1/3 c. dried cranberries

1 sm. Bunch Swiss chard, stems discarded, leaves roughly chopped (about 6 cups)

Crumbled feta cheese, for serving

### Instructions:

1. Place rimmed baking sheet in oven and heat oven to 425 degrees F. From squash, cut ½ inch from each pointy end, then halve each through its center (this will help them stand straight): spoon off and discard seeds. Rub squash with 1 Tbsp. oil and season with ¼ tsp. each salt and pepper. Arrange on baking sheet and roast, hollow side down until tender 25 to 30 min.
2. Meanwhile, in 3- to-4-qt. saucepan, heat remaining 2 Tbsp. oil on med. Add onion and ½ tsp. each salt and pepper. Cook, covered, stirring often, 7 min. Stir in garlic; cook 2 min.
3. Add quinoa and toss to coat, then add thyme and 2 c. water: simmer, covered, 10 min. Stir in cranberries; simmer, covered, 5 min.
4. Remove from heat, place Swiss chard on top of quinoa and cover pot with clean dish towel, then lid. Let stand for 10 min.
5. Transfer squash to platter, hollow sides up. Fold chard into quinoa, then spoon into squash halves. Top with feta, if desired.