# farro & greens stuffed acorn squash

| cook time: | prep time: | featured product: |
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| **70** | **15** | **SUPERGREENS!** |

upgrade your traditional holiday dishes with this farro & greens stuffed acorn squash recipe! farro & SUPERGREENS! plus fresh herbs make this dish taste as good as it looks. dried cranberries and crumbled feta add the perfect zing. this dish is a beautiful feature as a part of your holiday spread - and it's healthy and delicious!

## ingredients

4 servings

2 packed cups **organicgirl© SUPERGREENS!** ? , chopped
2 acorn squash, halved lengthwise and seeded
1 tablespoon olive oil
1 teaspoon fine sea salt, divided
1 cup farro
½ cup dried cranberries
½ cup crumbled feta
1 tablespoon minced fresh sage
1 teaspoon minced fresh thyme

## substitutions

? *substitute with* **baby spinach**

## directions

1. preheat oven to 400°F.

2. rub squash with oil all over, sprinkle with ½ teaspoon salt, and place cut side down on a large baking sheet. roast until just tender, about 30 minutes.

3. while squash roasts, in a large saucepan bring 2 cups water to a boil. add farro and ½ teaspoon salt, return to boil, then reduce heat to simmer, cover, and cook until tender, 20-30 minutes. if needed, drain off any excess water.

4. in a large bowl, toss farro with greens, cranberries, feta, sage, and thyme.

5. turn squash so cut sides face up, then fill with farro mixture. reduce oven temperature to 375°F and bake until heated through, about 15 minutes.

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