

# DINNERLY



## Stuffing Stuffed Delicata Squash with Harvest Salad



40-50min



2 Servings

Level up your dinner menu with this PremiYUM recipe! What else would you stuff inside a squash besides stuffing? This peak autumn time meal rolls everything we love about the season into one supercharged vegetarian dish. While the squash and bready filling roast in the oven, we also put together an arugula salad that's anything but basic. We've got you covered!



## WHAT WE SEND

- 1 delicata squash
- 2 mini French rolls<sup>3</sup>
- 1 shallot
- 2 oz celery
- 1 apple
- ¼ oz poultry seasoning
- 1 oz pecans<sup>4</sup>
- 5 oz arugula

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter<sup>1</sup>
- 1 large egg<sup>2</sup>
- red wine vinegar (or vinegar of your choice)

## TOOLS

- rimmed baking sheet
- aluminium foil
- medium skillet
- small skillet

## ALLERGENS

Milk (1), Egg (2), Wheat (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 580kcal, Fat 35g, Carbs 62g, Protein 15g

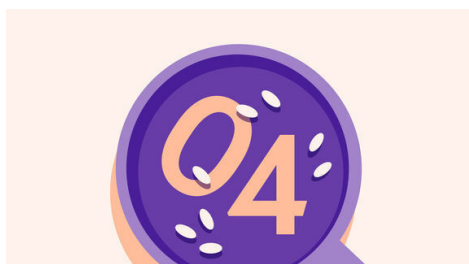


### 1. Roast squash

Preheat oven to 425°F with racks in the upper and lower thirds. Line a rimmed baking sheet with foil.

Halve **squash**; scoop out and discard seeds. Transfer to prepared baking sheet. Rub all over with **oil**; season with **salt** and **pepper**.

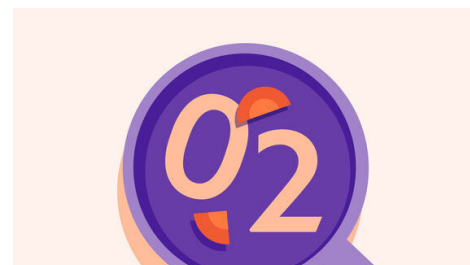
Roast, cut side down, on lower oven rack until flesh is fork-tender and skin is golden brown around the edges, about 15 minutes.



### 4. Toast pecans

Meanwhile, coarsely chop **pecans**. Thinly slice **remaining apple**.

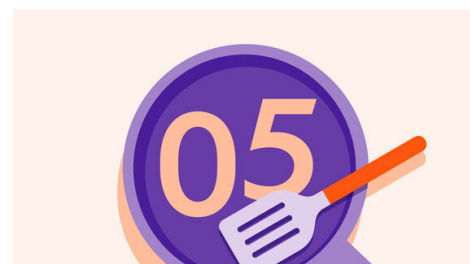
Heat **1 teaspoon oil** in a small skillet over medium. Add pecans and cook, stirring occasionally, until toasted and fragrant, 3–5 minutes (watch closely). Transfer to a plate.



### 2. Prep ingredients

Tear **bread** into ½-inch cubes. Thinly slice half of the **shallot**; finely chop remaining. Finely chop **celery**. Halve **apple**, remove core, and chop half into ¼-inch pieces (save rest for step 5).

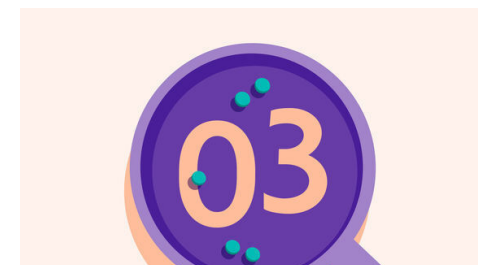
Once **squash** is cool enough to handle, carefully flip and scoop out flesh, leaving ¼-inch border. Coarsely chop flesh.



### 5. Make salad & serve

In a large bowl, stir to combine **sliced shallots**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Season with **salt** and **pepper**. Add **arugula**, **sliced apples**, and **pecans**; toss to combine.

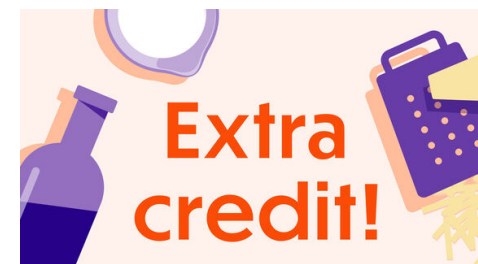
Serve **stuffed delicata squash** with **harvest salad** alongside. Enjoy!



### 3. Make stuffing & bake

Heat **2 tablespoons butter** in a medium skillet over medium. Add **chopped shallots**, **apples**, and **celery**; cook, stirring, until softened, 5–7 minutes. Off heat, stir in **bread**, **chopped squash**, **1½ teaspoons poultry seasoning**, **1 large egg**, and **¾ cup water**.

Fill **squash** with **stuffing**. Bake on upper oven rack until bread is golden brown and crisp around edges, about 15 minutes.



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!