LIFESTYLE/LUXEEPICURE

# Add This Black Quinoa-Stuffed Acorn Squash Dish to Your Repertoire

By Mila Pantovich Nov. 16th, 2015

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Photo Credit: Le Basque

Based in Miami, Le Basque is a full-service catering and event design company that offers bespoke menus for uber private occasions. By offering impeccable cuisine, they have acquired an impressive client list that includes companies like Aston Martin, Chanel and Armani, and individuals like President Barack Obama and HH MM The King and Queen of Spain, Don Juan. Naturally, if Le Basque is good enough for them, they're certainly good enough for us! Which is why we are highlighting this delicious recipe for quinoa-stuffed squash.

# Black Quinoa-Stuffed Acorn Squash with Apples, Cranberries, Pistachio and Roasted Acorn Seeds

**Yields:** 4 servings

**Ingredients:**

- 2 medium acorn squash
- 1/2 cup black quinoa
- 1 cup vegetable stock
- 1 large apple (diced small)
- 1/4 cup dried cranberries
- 1/4 cup chopped pistachios
- Roasted seeds from the acorn squash
- 2 teaspoons sunflower oil
- 1 cup chopped parsley
- Salt
- Pepper
- 1 teaspoon olive oil

**Directions:**

Preheat your oven to 400 degrees. With a knife, slice the squash in half, long ways. Remove the seeds and set aside to roast later. Rub a little olive oil into the squash and lay cut side down onto a baking dish or cookie pan. Bake for one hour or until nice and tender. While the squash is baking, place quinoa and vegetable stock on the stove and bring to a boil. Reduce the heat to a simmer and cook until the liquid is almost dry and the quinoa is fluffy.

Once the squash is done baking, scoop the flesh out and place in a large bowl. If using the skin of the squash as a bowl, be careful not to break it. Combine squash, quinoa, apples, cranberries, pistachios and sunflower oil. Wash the seeds and pat dry. Place on a sheet pan with olive oil and salt, then bake. Once seeds are golden brown, let cool and set aside. Scoop quinoa into acorn squash bowls and top with toasted seeds. Garnish with parsley and arugula.