

# Leftover Turkey-Stuffed Acorn Squash

Stuff acorn squash with leftovers like turkey, dressing, and cranberry sauce. Make as much or as little as you need to use everything up.

## Ingredients:

2 medium acorn squash (about 1-1/2 pounds each)  
1 small onion, finely chopped  
2 cups cubed cooked turkey  
2 cups cooked stuffing  
1/2 cup whole-berry cranberry sauce  
1/3 cup white wine or chicken broth  
1/2 teaspoon salt

## Directions:

Preheat oven to 350°. Cut each squash lengthwise in half; remove and discard seeds. Using a sharp knife, cut a thin slice from bottom of each half to allow them to lie flat. Place in a shallow roasting pan, hollow side down; add 1/4 in. of hot water. Bake, uncovered, 30 minutes.

Meanwhile, place onion in a large microwave-safe bowl; microwave, covered, on high for 1-2 minutes or until tender. Stir in turkey, stuffing, cranberry sauce and wine.

Carefully remove squash from roasting pan; drain water. Return squash to pan, hollow side up; sprinkle with salt. Spoon turkey mixture into squash cavities. Bake, uncovered, until heated through and squash is easily pierced with a fork, 25-30 minutes longer.

