

Sausage-Stuffed Squash  
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Recipe by John Somerall

Active: 20 minutes

Total: 45 minutes

Servings: 4

## Ingredients

2 medium delicata squash, halved lengthwise, seeds and stems removed and discarded

2 tablespoons olive oil, divided

1 teaspoon kosher salt, divided

½ teaspoon black pepper, divided

8 ounces ground hot Italian pork sausage

½ cup finely chopped red onion (from 1 medium onion)

2 garlic cloves, minced

1 ½ teaspoons chopped fresh thyme leaves

1 teaspoon chopped fresh oregano leaves

1 bunch rainbow chard, stems removed, leaves cut into 1-inch strips (about 4 cups)

¼ cup water or chicken stock

¼ cup crumbled day-old cornbread

2 tablespoons finely chopped pecans, toasted

½ ounce pecorino Romano cheese, grated with a Microplane grater (about ⅓ cup)

## Directions

1. Preheat oven to 375°F. Brush squash with 1 tablespoon of the oil; season with ½ teaspoon of the salt and ¼ teaspoon of the pepper. Place squash, cut sides up, on a rimmed baking sheet lined with parchment paper. Bake, uncovered, until almost tender, about 30 minutes. Remove squash from oven; set aside at room temperature.
2. While squash roast, heat remaining 1 tablespoon oil in a large skillet over medium. Add sausage. Cook, using a spatula to break apart pork into small pieces, until browned, about 5 minutes. Add onion, garlic, thyme, and oregano. Cook, stirring often, until fragrant, about 2 minutes. Add chard, water, and remaining ½ teaspoon salt and ¼ teaspoon pepper. Cook, stirring occasionally, until chard is wilted and liquid is reduced by half, about 5 minutes. Remove skillet from heat.

3. Spoon sausage mixture evenly into squash halves. Stir together cornbread, pecans, and cheese in a small bowl until well combined, and sprinkle evenly over pork mixture. Bake stuffed squash halves at 375°F until squash are tender and topping is golden brown, about 10 minutes; cool 5 minutes before serving.