

Breakfast Sausage Stuffed Acorn Squash

INGREDIENTS

- 1 Acorn squash, halved, seeds removed
- 1 package 5280 Meat Breakfast sausage
- ½ Fuji apple, diced
- 2 Celery sticks, diced
- 1 Small red onion, chopped
- Pinch of Himalayan Salt
- Chopped parsley

1. To roast the squash, preheat oven to 325°F and cut in half and discard seeds.
2. Fill a baking dish with about 1 inch of bone broth and place squash flesh-side down in dish. Bake for about 30-40 minutes until softened.
3. Meanwhile, cook sausage in a skillet over medium heat until almost fully cooked.
4. Add celery, apple, onion, and cranberries. Cook until cranberries just start to pop/soften.
5. Remove squash from oven and fill with sausage mixture.
6. Season with sea salt and serve topped with chopped parsley.