

Stuffed Squash

Stuffing:

½ med. onion, chopped fine
4-5 cloves garlic, minced
2 stalks celery, chopped fine
¼ lb fresh spinach, chopped
½ t Herbs du Provence
Grated mozzarella for topping

¼ - 1/3 lb of your favorite
sausage links, chopped
2 c bread crumbs
½ c grated Parmesan
salt & pepper to taste
1 stick of butter

Slice a large zucchini or summer squash in half the long way. Scoop out the seeds, leaving a deep, long well. (Patty Pans work well, too – cut off the rounded top and scoop out the bottom section.) Salt the halves and set aside in a baking dish.

Sauté the sausage, onion, garlic, celery, and spinach in half the butter until tender. Add Herbs du Provence; salt and pepper to taste (optional). Add remaining butter; when melted, stir in bread crumbs and Parmesan cheese.

Stuff each squash half with stuffing mixture; top with grated mozzarella. Pour ¼ c water into the bottom of baking dish. Cover with foil and bake at 350 degrees for 30 – 40 min. Prick squash with knife to test for doneness; when tender, place back in oven uncovered for 5 min. to brown cheese. Delicious served with salad.