



### **Cedar Plank-Roasted Stuffed Squash**

Recipe courtesy of BGETeamGreen Member BigGreenEggFoodie

#### **Ingredients**

½ cup quinoa, cooked using veggie stock  
4-5 baby bella mushrooms, sliced  
1 leek, chopped and washed, white and green parts  
½ honey crisp apple, cut into half inch pieces  
3 ounces goat cheese  
½ cup whole walnuts  
1 medium acorn squash, sliced and seeds removed  
1 clove garlic, minced  
1 tsp ground cumin  
½ tsp oregano  
½ tsp dried parsley  
½ tsp smoked paprika  
Olive oil  
Pomegranate for garnish  
1 cedar plank, soaked

#### **Method**

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Rub the cut surface of the squash with a bit of olive oil, sprinkle with salt and pepper. Place the cut sides down on the cedar plank. Roast for about 30 minutes or until tender; cooking time may vary depending on the thickness of your squash. Remove from the EGG; reserve the plank.

Place the walnuts in a small cast iron skillet and toast them in the EGG for about 10 minutes. Remove and chop.

In the small cast iron skillet, sauté the garlic, leeks, and mushrooms with a tablespoon of olive oil for about 10-12 minutes. Remove from heat and allow to cool.

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Combine the quinoa, walnuts, apples, mushroom and leek mixture along with the seasoning blend. Salt and pepper to taste. Cut the goat cheese into small pieces and fold into the filling mixture, leaving small chunks of cheese throughout the mixture. Scoop the filling mixture into the cooked squash and place back on the cooking plank, cut side up. Cook on the EGG for 15 minutes or until warm throughout.

Serve with pomegranate seeds for an extra pop of flavor and color.

