



Recipes

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Tortilla and Sausage Stuffed Acorn Squash

Serves 6

Ingredients:

6 Mission® 6" Yellow Corn Tortillas (10503)
3 lbs. Acorn Squash
3 cups Cooked Long Grain Wild Rice
2 1/4 cups Sausages , cooked and diced
3/4 cup Pecans , toasted and chopped
1/3 cup Chopped Shallot
2 1/4 cups Apples , cored and diced
3 cups Dried Cherries
3 Eggs , beaten
1 1/2 tsp. Fresh Thyme , minced
2 tsp. Fresh Oregano , minced
2 tsp. Butter

Directions:

1. Cut the corn tortillas into 3/8" square pieces and fry in 360-degree oil until golden brown. Drain on paper towels and set aside.
2. Cut the acorn squashes in half and remove the seeds. Spray or brush lightly with vegetable oil and place in a baking dish. Cover and bake for 30 minutes in a 350 degree oven. Remove from oven, and when cool enough to handle, scoop out some of the flesh from each of the squash halves. Put the flesh into a large mixing bowl and reserve the squash "shells" for stuffing.
3. Combine the fried tortilla pieces and the remaining ingredients, except for the butter, with the squash flesh and mix well. Equally divide the stuffing to fill each of the squash shells and place in a baking dish. Top each of the stuffed squashes with a piece of butter and bake at 350 degrees for another 30 minutes.