

**TOTAL TIME**

60 minutes

PREP TIME

15 minutes

COOK TIME

45 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES

TOMATO STUFFED SQUASH

INGREDIENTS

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
2 medium acorn squash, cleaned & halved
1 ½ cups baby arugula, packed
1 ¼ cup cooked quinoa
1 15 oz can chickpeas, drained & rinsed
3 scallions, thinly sliced
1 lemon, for zest & juice
3 oz feta cheese
4 tbsp olive oil, divided in half
Salt & pepper to taste

DIRECTIONS

1. Preheat oven to 450° F with the rack in the center. Brush the squash flesh with olive oil and season with salt and pepper. Place cut side up on a baking sheet and roast for 45 minutes or until the squash is caramelized and tender. Set aside to cool.
2. While the squash is roasting, whisk together olive oil, lemon zest and lemon juice in a large bowl. Add the chickpeas, tomatoes, scallions, salt and pepper. Allow the ingredients to marinate while the squash is finishing roasting. Before serving, fold in the quinoa, feta and baby arugula. Season to taste with salt and pepper.
3. Fill each acorn squash half with quinoa salad and serve.

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