



Festive Stuffed Butternut Squash

Preparation Time 20 minutes | Cooking Time approx. 60 minutes.

A tasty and rather colourful festive treat, combining Creamy textured Butternut Squash, the nuttiness of Chestnuts, and fruity sweet tang of our Wensleydale style With Cranberries Sheese. Perfect as a warming dish for long cold dark winter evenings.

Ingredients

- 1 butternut squash
- 1 onion, diced
- 40g dried cranberries
- 30g cooked chestnuts, diced
- 400g tin cooked green or brown lentils, or black beans, drained
- 50g Wensleydale with Cranberry Sheese, crumbled
- Fresh pomegranate seeds

Cooking Method

Preheat the oven to 180 C. Wash the squash, cut in half length-ways and remove the seeds. Place on a baking tray and roast for 1 hour until softened then leave to cool a little.

Meanwhile, heat 1 tablespoon of oil in a pan and cook the onion for 5 minutes until softened. Drain the pulses and add to the pan along with the cranberries and chestnuts.

Scoop out the flesh of the squash leaving a 1 cm border around each squash half, chop the flesh and add to the pan to heat through. Crumble in the Sheese and add seasoning to taste.

Spoon the mixture into each half and top with pomegranate seeds and some chopped nuts - then serve!