

# ROSEMARY & MUSHROOM ACORN WEDGES

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## Ingredients

1 Acorn Squash  
8 ounces Mushroom,  
about 2 Cups chopped  
2 Tablespoons minced  
Shallot  
¼ Cup Brandy  
1 Tablespoon minced  
Rosemary  
1 Tablespoon Butter  
2 teaspoons Blended Oil  
½ Cup Parmesan Cheese  
+ more for garnish  
1 Egg, beaten

## Directions

Oven 365F

Use a large knife to cut Squash in half from top to bottom.

Place in a deep baking dish, sprinkle with Salt & Pepper and pour in enough water to cover the bottom of the dish, about 1/3 Cup.

Cover with foil and bake for 25 minutes.

Meanwhile, chop Mushrooms and Shallot and cook in a skillet with Butter & Oil and Rosemary until Mushrooms release their liquid and then begin to dry out, then pour in Brandy.

Remove from heat after Brandy has cooked down, about a minute, and let cool whilst Squash cooks.

When ready combine Egg, Cheese and Mushrooms in a bowl and then spoon evenly into Acorn Squash halves.

Replace foil and cook for a further 20 minutes.

Remove from oven and slice into 6 wedges with a sharp knife, sprinkle with some more Parmesan Cheese and broil for a few minutes until Cheese is bubbling and a little brown.

Can be made ahead and re-heated- simply arrange on a platter to serve!