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Acorn Squash With Ground Chicken

INGREDIENTS

2 medium acorn squash, sliced down middle with seeds removed
1 pound ground lean chicken meat
1/4 cup pesto (I like @gothamgreens)
1 package baby leaf spinach
1/2 package -4 Tbsp pine nuts
1-2 Tbsp olive oil or olive oil spray
Grated Parmesan cheese
4 Tbsp chopped fresh basil

PREPARATION

- 1 Preheat oven to 375.
- 2 Place acorn squash flat side down on parchment paper lined baking sheet, after spraying with a touch of olive oil.
- 3 Bake for 30 mins
- 4 While squash is in oven, add 1 Tbsp olive oil to a large cooking pan on stove.
- 5 Sauté spinach until it begins to wilt.
- 6 Add ground chicken, stirring occasionally until fully cooked (opaque in color). Add cauliflower and stir in.
- 7 Add pesto. Mix well and simmer on low for 5 more minutes.
- 8 Remove mixture from stove and add evenly to acorn squash halves.
- 9 Drizzle with extra pesto, sprinkle pine nuts and add grated Parmesan as desired.
- 10 Place back in oven on broil for 2-3 mins until top browns.

11 Remove and garnish with fresh basil. ENJOY!!!!

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