 **Acorn Squash Stuffed with Mexican-Style Chicken**

°2 acorn squash, halved and seeded

°1 tablespoon vegetable or olive oil

°½ onion, chopped

°½ cup green bell pepper (or other pepper if preferred), chopped

°1 clove garlic, grated

°1/2 teaspoon ground cumin

°2 teaspoons smoked paprika (optional)

°freshly ground pepper

°1 15-ounce can red enchilada sauce

°1 cup frozen corn

°2 teaspoons lime juice

°1 1/2 cups shredded rotisserie chicken (skin removed)

°1/2 cup fresh cilantro, plus more for topping

°2 cups shredded cheddar or Mexican-blend cheese

°Sour cream or Greek yogurt, for topping

1. Preheat the oven to 400 degrees F. Place the squash halves in a ceramic baking dish with a lid, cut side up. Add a little water to the bottom. Microwave until fork-tender, 6 – 7 minutes per acorn squash.
2. Meanwhile, heat oil in a skillet over medium heat. Add the onion and bell pepper and cook, stirring, until slightly softened, about 2 minutes. Add the garlic, cumin, smoked paprika, a few grinds of pepper; cook, stirring occasionally, until the vegetables soften, about 3 minutes. Add the enchilada sauce, corn, lime juice and chicken. Bring to a simmer and cook until the sauce slightly thickens, about 5 minutes. Stir in the cilantro.
3. Divide the chicken filling evenly among the squash halves and top with the cheese. Bake until the cheese is lightly golden and melted, 10 to 12 minutes. Top with sour cream or Greek yogurt and more cilantro.

Serves 4 Recipe by Margie Mansure, margie\_mansure@ncsu.edu