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RIOJA

*Spain's Finest
Wine Region*

HERB ROASTED STUFFED SQUASH



SQUASH DIRECTIONS:

In medium sauté pan over medium-high heat, add oil, onion, mushrooms and gently cook for 7 minutes until beginning to brown.
Add thyme, sage, lentils, and enough water to cover lentils by 1 inch.
Cover and cook on simmer for 15 minutes or until the lentils are cooked.
Add wild rice, and cranberries and season with salt/pepper.
Allow to cool slightly and spoon mixture into your scooped-out squash halves.
Add to a casserole pan with a splash of olive oil.
Cover and cook for 25 minutes or until squash is tender when pierced with a knife.
Garnish with fresh pomegranate seeds, salsa verde and crème fraiche.

SALSA VERDE DIRECTIONS:

Mix shallot, vinegar, salt/pepper in small bowl and let sit for 10 minutes.
Add cut parsley and chives with olive oil.
Combine with shallot mix, and season with salt/pepper.

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SQUASH INGREDIENTS:

2 Honeynut Squash, halved and seeds removed
1 Cup Wild Rice, cooked
½ Onion, small dice
2 Cups Wild Mushroom
½ Cup Black Lentils
3 Tbsp. Cranberries
4 Sprigs Thyme (1 for each squash half)
4 Sprig Sage (1 for each squash half)
¼ Cup Extra Virgin Olive Oil
2 Tbsp. Salt
1 Tsp. Pepper
2 Tbsp. Salt

SALSA VERDE INGREDIENTS:

½ Bunch Parsley, minced
¼ Bunch Chives, sliced
¼ Cup Extra Virgin Olive Oil
4 shallot, minced (enough for each squash half)
3 Tbsp. Sherry Vinegar
Salt & Pepper to taste

GARNISH INGREDIENTS:

Pomegranate seeds
Crème fraiche