

Cheesy Acorn Squash: by Linda who suggests serving with ham or beef. ~allrecipes.com

1 acorn squash, halved and seeded

3 tablespoons butter

1 cup diced celery

1 cup finely chopped onion

1 cup fresh mushrooms, sliced

1/8 teaspoon salt

1 pinch ground black pepper

1 teaspoon chopped parsley

1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place squash cut side down in a glass dish. Cook in microwave for 20 minutes on HIGH, until almost tender.

In a saucepan over medium heat, melt butter and add celery and onion; saute until transparent. Stir in mushrooms; cook 2 to 3 minutes more. Sprinkle with salt, pepper, and parsley. Divide mixture in half, spoon into the squash and cover.

Cook 15 minutes in the preheated 350 degrees F (175 degrees C) oven. Uncover, sprinkle with cheese and put back in the oven until the cheese bubbles.