

# Stuffed TURBAN SQUASH

## YOU WILL NEED

1 Turban Squash	2 tsp. dry fennel
2 Tbs butter	1/4 c. panko or dry breadcrumbs
1 sm. white onion, chopped	1/2 pkg. garlic & olive oil couscous
1 stalk celery, chopped	2 Tbs. brown sugar
1 red bell pepper, diced	1 tsp. salt
1/2 lb pork	1/2 tsp. black pepper

## DIRECTIONS

Preheat oven to 350°F. Cut the turban squash in half; scoop out seeds and pulp and discard.

Place turban squash, cut sides down, on an oiled, foil-covered baking sheet, and cover with more foil. Roast for 50-60 minutes or until tender.

Meanwhile, in a saucepan, saute onions, celery, sausage, fennel and diced bell pepper in butter until vegetables are tender. Drain any fat. Prepare couscous according to directions in a separate pot before adding to the sauteed ingredients.

Scoop out tender pulp from cavity of squash and stir in with brown sugar, bread crumbs, salt, pepper, and other ingredients until well-mixed.

Spoon filling lightly into the cavities of the turban squash and cover with foil. Place extra filling (if any) into a separate dish and bake 20-25 minutes or until heated through. Serve hot.