**Baked Acorn Squash**

3 large acorn squash

1 cup water

1 can (13.5 oz.) Pineapple tidbits

1 ½ cups diced, unpeeled Red apples

1 cup chopped celery

½ cup chopped walnuts

¼ cup butter

½ cup packed brown sugar

½ tsp. cinnamon

¼ tsp. salt

 Cut squash in half lengthwise and scoop out seeds. Place cut-side down in a large glass baking dish. Add water to the bottom of dish. Bake at 350º for 45 min. In a small bowl, combine pineapple, apples, celery, and walnuts. In a saucepan, melt butter and blend in brown sugar, cinnamon and salt. Pour brown sugar mixture over pineapple mixture and stir gently. Remove squash from oven; drain off water and turn cut-side up. Spoon pineapple mixture into squash and return to oven. Bake for an additional 15-20 minutes or until squash is tender.

**Butternut Apple Bake**

1 lg. Butternut Squash

 ¼ cup + 2 Tbsp. Butter

1 Tbsp Brown Sugar

¼ salt

Dash of pepper

½ cup sugar

1 ½ qts. Tart apples, peeled, cored, and sliced

*Topping:*

3 cups coarsely crushed Corn Flake

½ cup chopped Pecans

2 Tbsp. butter, melted

1 cup packed brown sugar

 Bake squash at 350ºF for 30 minutes or until tender. Cut in half, remove and discard seeds. Scrape flesh into large bowl and mash until smooth. Stir in ¼ cup butter, brown sugar, salt, pepper; set aside. In a large skillet, melt 2 Tbsp butter and add sugar and apples. Simmer over low heat until apples are just tender. Spread apples in a large flat baking dish. Spoon squash over apples. Mix together ingredients for topping, spread over squash. Bake at 350º for 30 min. or until heated through and topping is light brown.

**Hubbard Squash Mini Muffins**

1 ¾ cup Flour

1 ½ tsp. Baking Powder

½ tsp. Salt

1 tsp. Ground Cinnamon

1 tsp. Pumpkin Pie Spice

½ tsp. Nutmeg

¼ cup Butter, Melted

½ cup Dark Brown Sugar

1 Large Egg

1 ½ tsp. Vanilla Extract

¾ cup Hubbard Squash

½ cup Milk

*Coating:*

¼ c. Butter, melted

½ c. White Sugar

2 tbsp. Grnd Cinn

Combine sugar & cinnamon in small dish separate from melted butter.

 Preheat oven to 350°. Spray mini muffin tin w/nonstick spray. In a large bowl combine flour, baking powder, salt, cinnamon, pumpkin pie spice & nutmeg. In a medium bowl whisk together melted butter & brown sugar. Add egg & stir 1 minute. Add vanilla, Hubbard squash & milk. Slowly pour wet ingredients into dry. Stir together until combined-DO NOT OVERMIX. Spoon batter into muffin tins about 2/3 full. Bake for 11-12 minutes. While muffins are cooling, make the coating. Once muffins are cool, dip into melted butter then into cinnamon sugar. *\*You can substitute hubbard for butternut squash or pumpkin.*

**Chicken Spaghetti Squash**

1 large spaghetti squash (about 2 1/2 pounds)

2 tablespoons olive oil

10 oz. sliced mushrooms

1 red bell pepper, diced

4 scallions, thinly sliced, white and green parts separated

1/2 teaspoon cayenne pepper

Kosher salt and freshly ground black pepper

1 cup half-and-half

2 cups shredded rotisserie chicken (skin and bones discarded)

3 cups shredded Cheddar

Preheat the oven to 425 degrees F. Cut the squash in half crosswise using a serrated knife. Dig out and discard the seeds with a spoon. Place into an 8-by-8-inch microwave-safe casserole dish with 2 tablespoons water. Cover the dish with plastic wrap and microwave on high until the squash is very tender and the inside can easily be flaked with a fork, 13 to 14 minutes. Use a fork to scrap the sides of the squash, separating the strands. Leave the scraped strands in the squash. Drain and dry the casserole dish. Meanwhile, heat the oil in a large oven-proof skillet over medium-high heat. Add the mushrooms and cook, stirring often, until they have released most of their moisture and start to brown, about 5 minutes. Add the bell pepper, scallion whites, cayenne pepper, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the peppers are soft, about 5 minutes. Add the half-and-half and bring to a boil. Reduce the heat to medium and simmer until the liquid has reduced slightly and starts to thicken, 5 to 7 minutes. Fold in the chicken and 2 cups Cheddar and stir until the cheese has melted. Add the spaghetti squash strands and stir until well combined. Transfer the squash mixture to the casserole dish and sprinkle the top with the remaining Cheddar. Bake until the cheese is melted and bubbling, 17 to 20 minutes. Let rest 5 minutes. Sprinkle with the scallion greens before serving.