

Acorn Squash with Wild Mushroom Cranberry Stuffing

CRANBERRY STUFFING:

1 1 1/2- to 1 3/4-pound acorn squash, halved lengthwise, seeded
1/2 cup dried cranberries or currants
1/4 cup hot water
4 tablespoons (1/2 stick) butter
4 ounces fresh wild mushrooms (such as shiitake), stemmed, chopped
1/4 cup chopped onion
1 teaspoon dried rubbed sage
1 cup fresh whole wheat breadcrumbs

Preparation:

Preheat oven to 425°F.
Place squash cut side down in 8x8x2-inch glass baking dish.
Cover dish tightly with plastic wrap.
Microwave on high 10 minutes.
Pierce plastic to let steam escape.
Uncover and turn squash halves cut side up.
Season cavities with salt and pepper.