

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Lamb Stuffed Acorn Squash

(Serves 4) Ingredients

2 small acorn squash
1 lb. ground lamb
½ yellow onion, diced
2 garlic cloves, minced
3 tsp. Ras el Hanout (look for spice blend at local spice shop or mix ½ tsp. each: paprika, cumin, ginger, cinnamon, turmeric, nutmeg or allspice)
2 tbsp. olive oil
1 cup wild rice, cooked
½ cup pine nuts or pumpkin seeds, slightly toasted
½ cup currants
½ cup chicken stock
½ cup red wine
Salt and pepper

Acorn Squash Directions

Cut in half. Also cut stem tops off, and trim bottoms so halves sit flat. Scoop out seeds and stringy bits. Brush inside and top with olive oil. Bake at 425°F for 25–30 minutes until tender. Set aside.

Lamb Directions

Heat olive oil on medium heat, add onion and sauté for 5 minutes. Add garlic and spices, sauté for two minutes. Turn up heat, add lamb and cook through. Add red wine and chicken stock, reduce until absorbed but still a bit wet. Add currants, rice and pine nuts. Stir to combine. Add salt and pepper to taste.

Spoon mixture in squash halves, set in a shallow pan lined with parchment paper. Cover loosely with foil and bake in 350°F oven for 45 minutes.

Serving and Wine Pairing

Serve with a drizzle of sour cream or Greek yogurt infused with cinnamon and nutmeg. Sprinkle fresh pomegranate seeds and fried mint leaves on top. Pairs perfectly with our Pommard Clone, Estate Pinot Noir!