



Stuffed Squash Serves: 4

Ingredients:

2 cups water

2 small acorn squashes, cut in half,
seeded

Kosher salt and freshly ground black
pepper to taste

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon ground cloves

2 tablespoons brown sugar

2 green apples, peeled, chopped

½ cup dried cranberries

¼ cup maple syrup

2 tablespoons butter, divided into 4 cubes

Directions:

1. Pour water into cooker and place Rack on the bottom.
2. Place squash on rack, cut side up, and season with salt and pepper.
3. In a medium bowl, combine seasonings and sugar. Mix well.
4. Toss apples and cranberries in seasonings until coated.
5. Divide fruit mixture evenly into each squash.
6. Top each squash with 1 butter cube and drizzle maple syrup over each squash.
7. Close lid and lock.
8. Press **“steam/veggies”**, set to 6 minutes, and press **“start/stop”**.
9. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
10. Remove squash with tongs and serve warm.