

Cheesesteak Stuffed Acorn Squash

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If you couldn't tell by now, I REALLY like Cheesesteaks! Over the last few months, I've reinterpreted the classic sandwich in a few different Whole30 and/or Paleo Friendly ways including a Sheet Pan Cheesesteak Meal, a Cheesesteak Flax Pizza, Cheesesteak Casserole, and now...Cheesesteak Stuffed Acorn Squash!

It's the perfect way to combine a classic comfort food with that feeling of Fall! If you've never worked with Acorn Squash before, it's a bit less sweet than Butternut Squash and makes the perfect "bun" to your deconstructed cheesesteak! The Cashew Cheese Whiz on top really takes this meal to the next level, still keeping everything Gluten, Dairy, Soy, & Added Sugar Free!

Also, to those who started the #SeptemberWhole30 with me on the 1st...we're officially on Day 29! Congratulations to everyone who is still on board to finish out tomorrow regardless of whatever hiccups you may have had on your journey. I'll be sure to update you with my experiences with this round next week! Anyway, if you're looking for a fun meal to close out your round of Whole30, I highly recommend giving this one a try. Hopefully you enjoy it as much as I did!

INGREDIENTS:

- 1/2lb Shaved Steak
- 1 Large Acorn Squash, halved and gutted
- 3 Small or 2 Large Bell Peppers, chopped
- 2 Small or 1 Large Yellow Onions, chopped
- 4 Cloves of Garlic, minced
- 2 Tbsp Olive Oil + 2 Tbsp Olive Oil(divided)
- Salt & Pepper to taste
- "Cashew Cheese Whiz":
 - 1 Cup Cashews, soaked overnight and drained
 - 1/2 to 2/3 Cup Unsweetened Almond Milk
 - 2 Tbsp Lemon Juice(roughly 1-2 lemons)
 - 1/4 Cup Nutritional Yeast
 - 2 Cloves Garlic
 - 1 Tsp Chili Powder
 - 1/2 Tsp Turmeric
 - Salt and Pepper to taste

INSTRUCTIONS:

1. Preheat your oven to 375F and line a baking sheet with parchment paper. Using a basting brush, brush each half of Acorn Squash generously with Olive Oil, then sprinkle with Salt & Pepper. Transfer to oven, cut side up, to bake for 50 mins - 1 hour.
2. While Acorn Squash bake, heat a large skillet over medium/high and add 2 Tbsp Olive Oil. Once hot, add you Peppers & Onions, then sauté for 5 minutes.
3. Next, toss in your Garlic & Spices, stirring well to combine. Lower heat to medium/low and cover. Saute for an additional 7-10 more minutes.
4. Once veggies are soft, raise heat back to medium and add in your Shaved Steak. Continue cooking until steak is no longer pink, chopping it up into small pieces as you go.
5. When Acorn Squash have finished cooking, remove them from the oven and fill with your Veggie and Meat Mixture. Transfer to the oven for an additional 5-7 minutes.
6. While your Stuffed Squash are baking, combine all Cheese Whiz ingredients to a food processor and blend for 3-4 minutes until creamy!
7. Remove Squash from oven, drizzle with Cheese Whiz and Enjoy!

MAKES 2 SERVINGS!

