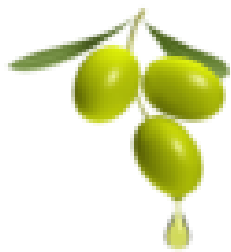


Recipes from



Oliva di Vita
Oil of Life

ROASTED ACORN SQUASH WITH SAUSAGE

Ingredients:

3 Tablespoons of Italian Athinolia EVOO

3 Tablespoons of Spicy Calabrian Pesto Infused Olive
Oil

2 acorn squash – cut in halves and seeds removed.

1 small diced onion.

12 oz of Italian sausage

3 chopped celery stalks

½ cup of feta cheese

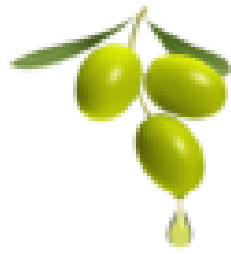
¼ cup of dried cranberries

¼ cup of chopped walnuts

1 small chopped granny smith apple

Preheat oven to 450 degrees F.

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Directions:

Place foil on a large baking sheet. Coat acorn squash with 3 tablespoons of Pesto Infused Olive Oil, sprinkle salt and pepper and place cut side down on the foiled baking sheet.

Place another sheet of foil over the squash and cover tightly. Bake until squash is soft but holds its shape – approx. 40min. Let cool slightly and scoop out about 3 tablespoons from each half of the acorn squash.

In a skillet, add the 3 tablespoons of Athinolia EVOO, over medium heat – add onion, sausage, and celery. Cook until sausage is broken up and browned. Transfer to a bowl and mix in the other ingredients.

Evenly portion out stuffing and fill your acorn squash. Place squash back on baking sheet and cook for another 15 minutes. Top with parsley and serve.