

Roasted Goat Cheese-Stuffed Squash

<http://userealbutter.com/2008/01/02/roasted-goat-cheese-stuffed-squash-recipe/>

4 medium yellow squash, halved and seeded
7 oz. herbed goat cheese
1 bulb garlic
1 tbsp olive oil
salt to taste
3 tbsps fresh parsley, chopped
1/4 cup bread crumbs
butter

Lop off the top of the garlic bulb with a sharp knife to just expose the cloves. Place in a small baking dish and drizzle olive oil over the top of the bulb. Bake at 400°F for 30 minutes. Remove the garlic cloves from the skins and mash or chop the cloves into a paste. Crumble the goat cheese into a medium bowl. Mix in the garlic, parsley, and add salt to taste. Stuff the mixture into the squash halves and set the squash, stuffing side up, in a baking dish. Sprinkle the tops with bread crumbs and top each mound of filling with a tiny sliver of butter. You can put another sliver on the neck of the squash. Bake at 425°F for 40 minutes. Serve hot.