

Chili-Stuffed Carnival Squash

First off, people tend to have a favorite chili recipe, so I encourage you to use whatever recipe you like.* And second, I'm not giving specific quantities for the remaining ingredients as they're completely flexible. Scale up or down, depending on how many you're serving. Serve with cornbread.

A few Carnival squashes (count on 1/2 to 1 whole squash per person)

Vegetable oil

Salt and pepper

Your favorite chili, prepared to your liking*

Cheddar cheese

Cilantro

Preheat the oven to 400 degrees. Line a rimmed baking sheet with foil.

Carefully slice each squash end to end. (Use caution.) Scrape out the seeds and strings. Rub the cut sides and cavities with a bit of vegetable oil. Season the flesh with salt and pepper.

Roast cut-side down until tender and nicely browned, about 40 to 50 minutes, or longer, depending on the size and weight.

Fill the cavity with your favorite chili. Sprinkle with cheese. Return to the baking sheet and broil, face-up, and watching carefully, until the cheese melts and bubbles. Garnish with chopped cilantro, and serve.

*For this recipe, I made the Beefed Up Bean Chili from [Almost Meatless](#), which continues to be one of my favorite cookbooks. It was terrific. If you don't have the book, or a chili recipe in your repertoire, I'd suggest trying Susan Russo's [boozy beef chili](#) (for you meat-eaters) or this [vegetarian chili](#) from my archive.