## **Butternut Squash Beef**

Crispy butternut squash topped with a tasty ground beef mixture makes for a perfect dinner. Serve with a side salad and enjoy!

XOXO,

Kristin

- Preheat oven to 375 degrees Fahrenheit. Line 1-2 baking sheets with parchment paper. Drizzle some melted coconut oil, salt, and pepper on flesh of butternut squash. Place cut side down and roast for 40-45 minutes until soft.
- Make the sauce. Combine all sauce ingredients in a small mixing bowl and whisk together. Add more water if needed.
   Set aside.
- When there is 10 minutes left on the squash, make the beef. Heat a large well seasoned cast-iron skillet over medium heat. Once hot (about 1-2 minutes), add onions. Sauté for 2-3 minutes until soft. Add ground beef and peppers and break it up with the back of a large spoon. Cook for about 3 minutes, stirring occasionally. Add kale and cook for another 2-3 minutes until wilted and beef is cooked through and no pink remains. Add spices and lemon juice and stir through.
- Remove squash from oven and let cool a minute. Evenly distribute ground beef mixture over squashes and top with tahini sauce.

## Recipe from:

https://eatthegains.com/kale-beef-stuffed-butternut-squash/?utm\_medium=social&utm\_source=pinterest&utm\_campaign=tailwind\_tribes&utm\_content=tribes&utm\_term=499425136\_17866574\_393268

Serves 5-7