Moroccan Style Stuffed Acorn Squash

1 Acorn squash, halved and seeded
  2 tsp olive oil
  1 clove garlic, chopped
  1 stalk celery, chopped
  1 carrot, chopped
  ½ cup garbanzo beans
  ¼ cup raisins
  2 tsp ground cumin
  8 oz of low sodium chicken or vegetable broth
  ½ cup uncooked wholewheat couscous

Directions:
Preheat oven to 350 degrees F. Place squash facing down on a baking sheet and bake for 30 minutes, until tender. Meanwhile heat olive oil, garlic, celery, and carrots in a skillet on medium; cook for 5 minutes. Mix in garbanzo beans, raisins, and seasonings, cook and stir until vegetables are tender. Pour chicken or vegetable broth and couscous into a small pot, cover, bring to a boil, turn off heat and allow to soak for 5 minutes. Stir together couscous and vegetables and serve in cooked squash. Makes 2 servings.