

Stuffed Pumpkin

Made with Pie Pumpkin or Asian Heirloom



6 Servings



40 Minutes

INGREDIENTS

3 Pie Pumpkins

or

3 Asian Heirloom Pumpkins

2 tsp Olive Oil

2 tsp Kosher Salt

1 lb Chorizo or Ground Sausage

1 ½ Cup Chopped Leeks

1 ½ Cup Chopped Apples

Freshly Ground Pepper

2 ½ Cup Sliced greens (spinach, kale
or swiss chard)

4 Fresh Sage Leaves (chopped)

3 Cups Cooked Rice or Quinoa

¾ Cup Cheddar Cheese

DIRECTIONS

1. Preheat Oven to 375 degrees F.
2. If cooking with Pie Pumpkins, cut the pie pumpkins in half and scoop out the seeds and fibers.
3. If cooking with Asian Heirloom Pumpkins, cut the top off of the pumpkin and scoop out the seeds and fibers.
4. Line baking sheet with parchment paper or you can use an ovenproof baking dish. Sprinkle salt on the bottom of the cooking surface.
5. Rub Olive oil on the outsides of the pumpkin and place on the salted baking pan, flesh side down. Bake at 375 F for 30-40 minutes or until tender. Remove pumpkins from the oven and turn temp up to 425 F.
6. While the pumpkins are cooking, heat remaining olive oil in a skillet, add meat and cook until it is browned. Remove and set aside.
7. Add the leeks into the pan and cooked for around 3 minutes or until soft. Add the apple and ¼ tsp salt and pepper and cook for another minute. Combine all of the ingredients and remove from heat.
8. Turn the cooked pumpkins over so the open side is up.
9. Scoop the filling into the pumpkins. Sprinkle with cheese and bake for 10 minutes.
10. Serve the pie pumpkins whole, but if using the Asian Heirloom pumpkins, cut into pie style wedges and serve that way, using a spoon to collect all of the filling.