

Acorn Squash with Kale and Sausage

Makes 4

Ingredients:

2 medium acorn squash, halved down the middle, seeds removed
1/2 tspn. kosher salt
1/4 tspn. freshly ground black pepper
Olive oil cooking spray
3 tspn. olive oil, divided
8 oz. hot Italian turkey sausage, casings removed
1 medium onion, chopped
2 cloves garlic, finely chopped
4 c. tightly packed torn kale
1/3 c. reduced-sodium chicken broth
1/4 c. chopped walnuts
2 Tbspn. grated fresh Parmesan
2 Tbspn. panko breadcrumbs

Method:

1. Heat oven to 375°. Cut a thin slice off round side of each squash half to create a stable base. Sprinkle with salt and pepper; coat with cooking spray.
2. Place squash flesh side down on a baking sheet lined with aluminum foil; bake until golden and tender, 30 minutes.
3. Remove from oven; flip squash and set aside. Heat broiler. In a large nonstick skillet over medium heat, heat 1 teaspoon oil.
4. Add sausage; cook, breaking into coarse pieces, until brown, 6 minutes; transfer to a bowl.
5. To same skillet, add remaining 2 teaspoons oil and leek; cook until leek is soft, 3 minutes. Add garlic; cook, 30 seconds. Add kale and toss; add broth. Cover and cook until kale is tender, 5 minutes; stir in sausage.
6. Divide kale-sausage filling among squash. In a bowl, combine walnuts, Parmesan and panko; sprinkle evenly over squash bowls and coat with cooking spray. Broil until panko is golden, 2 minutes.

Chewy Pumpkin Chocolate Chip Cookies

Makes 18 – 24

Ingredients:

- ½ c. unsalted butter
- ¼ c. packed light or dark brown sugar
- ½ c. granulated sugar
- 1 tspn. vanilla extract
- 6 Tbspn. pumpkin puree (not pumpkin pie filling)
- 1 ½ c. all-purpose flour
- ¼ tspn. salt
- ¼ tspn. baking powder
- ¼ tspn. baking soda
- 1 ½ tspn. ground cinnamon
- ½ tspn. ground nutmeg
- ¼ tspn. ground cloves
- ¼ tspn. allspice
- ½ c. semi-sweet chocolate chips

Method:

1. In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.
2. In a large bowl, toss together the flour, salt, baking powder, baking soda, cinnamon, nutmeg, allspice, and cloves. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula.
3. Fold chocolate chips. Cover the dough and chill for 30 minutes.
4. Line two large baking sheets with parchment paper or silicone baking mats. Roll the dough into balls, about 1.5 Tablespoons of dough each. Slightly flatten the dough balls. Bake the cookies for 12 - 15 minutes, in a 350°F.
5. Allow the cookies to cool for at least 10 minutes on the cookie sheets before transferring to a wire rack. The longer the cookies cool, the chewier they will be.

Make ahead tip: Cookies stay fresh covered at room temperature for up to 1 week. You can make the cookie dough and chill it in the refrigerator for up to 3 days.

