



WHAT'S IN YOUR SHARE THIS WEEK

The share this week includes:

- Cauliflower
- Broccoli
- Tetsukabuto Squash
- Microgreens
- Carrots
- Cilantro
- Daikon Radish
- Kohlrabi
- Red Onion
- Salad Mix
- Salad Turnips
- Arugula
- Potatoes
- Curly Kale

Pumpkin Pie

Tetsukabuto is a fantastic squash for making homemade pumpkin pie.

Ingredients:

- 2 cups fresh squash purée.
- 3 eggs
- 1 cup heavy cream or half and half
- 1 tsp vanilla
- 3/4 cup brown sugar
- 1/2 tsp salt
- 2 tsp cinnamon
- 2 tsp pumpkin pie spice

Directions:

- Cut the squash in half, scoop out the inside, and drizzle with avocado oil.
- Roast face down on parchment paper at 400 for about 40 minutes to an hour
- Mix all ingredients together and pour filling on top of your favorite pie crust
- Bake at 425 for 15 minutes and 350 for 50-60 minutes
- Let cool and serve with ice cream or whipped cream