

Fall/Winter Seasonal Vegetables

Fall 2023

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Stuffing Stuffed Pumpkin

Serves 8-10

Time 1 hour 20 minutes

Vegan

Common Allergens Wheat, check labels



Instructions

1. Preheat the oven to 350°F.
2. Wash the outside of the pumpkin. Cut a round opening in the top of the pumpkin by using a sharp knife to make incisions that eventually connect to create an opening. If necessary, use a butter knife to gently pry the top loose. Scoop the seeds and stringy parts of the pumpkin out. Sprinkle salt on the inside.
3. Place the pumpkin and the lid on a baking sheet and bake for 30 minutes. Remove from oven and let cool. Reserve the baking sheet.
4. In a Dutch oven or stock pot, heat butter over medium heat. Add onion and celery and cook for 5 minutes or until tender-crisp, stirring occasionally.
5. Add the stuffing mix to the pot and stir.
6. In a medium bowl, mix the broth and cornstarch well. Slowly drizzle over the stuffing mixture and toss. Continue adding more broth slowly until the bread is just barely soaked through.
7. With the pumpkin on the reserved baking sheet, fill it with stuffing, pressing down gently to fill the space. Place the pumpkin lid on the baking sheet. Grease a loaf pan with olive oil (or butter) and fill with any remaining stuffing. Cover loaf pan with foil.
8. Bake the stuffed pumpkin, lid, and extra stuffing for 30 minutes. Remove foil and pumpkin lid, setting aside, then continue baking for 10 minutes or until top of stuffing is lightly crisp.
9. Move pumpkin to serving plate and put lid on top. Serve extra stuffing on the side or surround the pumpkin with it on the serving plate. Place the pumpkin lid on top.
10. Serve by cutting pumpkin into slices and serve with an extra scoop or two of stuffing. Serving suggestion: top with gravy once sliced.



Ingredients

- 1 medium kabocha squash (3-4 lb)
- ½ teaspoon salt
- 12 ounces packaged seasoned stuffing mix
- ¼ cup unsalted vegan butter (can use regular butter if preferred)
- 1 medium yellow onion, finely chopped (about 1 cup)
- 2 stalks celery, finely chopped (about 1 cup)
- 2 tablespoons cornstarch
- 2 ½ cups vegetable broth
- 1 tablespoon olive oil

Notes

- Serve with gravy.
- Substitute another stuffing recipe if you'd like.
- You can fully cook the pumpkin and the stuffing separately if you prefer to have more control and make it a little easier to tell when the pumpkin is fully cooked. Spoon the stuffing into the pumpkin once cooked, gently pressing down to fill any gaps.