

Baked Pumpkin with Spinach, Mushrooms and Cheese



Use mini-pumpkins for individual servings!

Ingredients:

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| 4 sugar pie pumpkins (about 1 pound each) | 1 cup fresh Spinach |
| Salt and pepper, to taste | 1 stale French demi-baguette, cubed |
| 1 tablespoon butter | 2/3 cup shredded Swiss cheese |
| 2 large shallots, thinly sliced | 1/2 teaspoon ground nutmeg |
| 8 ounces mushrooms, sliced | 1/2 cup heavy cream |
| 1 clove garlic, minced | |

Directions:

1. Preheat oven to 350 degrees F.
2. Use a sharp knife to remove the tops from each pumpkin. Scoop out the insides (save seeds for roasting!). Rub salt and pepper on the inside of the pumpkins.
3. Melt butter in a large skillet over medium heat. Add sliced shallots and cook for about 5 minutes, until softened. Add mushrooms and garlic and cook about 5 minutes more, or until mushrooms are browned. Stir in spinach and cook until it wilts. Remove from heat and season with salt and pepper to taste.
4. Transfer veggie mixture to a large bowl. Add the bread, cheese, nutmeg, and cream and stir until combined. Divide filling into the pumpkins, then place the top back onto them. Put the pumpkins on a baking sheet or baking dish that's been sprayed with oil or lined with parchment paper.
5. Bake pumpkins for about an hour, then remove the tops and bake for 20-30 minutes more, or until the filling is browned and crispy on top and the pumpkins are easily pierced with a knife. Replace caps and serve.