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## My Kitchen! Hooray for CSA!

Posted by Droopy - 2008/08/14 23:50

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With all these slow food locavores lurking, I need some help with the new veggies I get in my produce pick-up.

Any ideas for what to do with spaghetti squash?

Thanks!

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## Re:My Kitchen! Hooray for CSA!

Posted by NMB08 - 2008/08/14 23:56

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Make a pot of fresh tomato sauce (it's tomato season, after all!) and mix it in with the spaghetti pasta. Reluctant veg eaters won't know the difference!

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## Re:My Kitchen! Hooray for CSA!

Posted by NMB08 - 2008/08/15 00:00

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I usually cut the squash in half and bake at 350 until it seems done. Sorry I don't have an exact recipe for the cooking, Droopy.

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## Re:My Kitchen! Hooray for CSA!

Posted by idaoetg - 2008/08/15 00:53

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Spaghetti squash already?!

Isn't it early? (Or am I just in denial that the summer is close to ending?)

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## Re:My Kitchen! Hooray for CSA!

Posted by idaoetg - 2008/09/23 09:27

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I saw hubbard squash for sale at my produce pick-up last week. They sold out before I could get one, but they were beautiful. The gal said to serve them like pumpkin. I'm excited for squash season. There's nothing better than a creamy baked acorn squash. I don't even add anything to them!

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## Re:My Kitchen! Hooray for CSA!

Posted by Droopy - 2008/09/23 15:32

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Thanks for the ideas, friends. The spaghetti squash was so fun to bake and I ended up scooping the squash and rebaking in a casserole dish with parmesan cheese.

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## Re:My Kitchen! Hooray for CSA!

Posted by idaoetg - 2008/09/23 22:11

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I got eggplant from my CSA and I want to caramelize it.



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Serves 8

- \* 3 1/2 pounds butternut squash, peeled, seeded, and cut into 1-inch pieces
- \* 2 tablespoons extra-virgin olive oil
- \* Coarse salt and freshly ground pepper
- \* 1 pound whole-milk ricotta cheese
- \* 1/2 cup heavy cream
- \* 2 large egg yolks
- \* 1/2 pound fresh mozzarella cheese, coarsely grated (2 cups)
- \* Freshly grated nutmeg
- \* 2 tablespoons unsalted butter
- \* 1/3 cup loosely packed fresh sage leaves, coarsely chopped
- \* 1 1/4 cups homemade or store-bought low-sodium chicken stock
- \* Fresh Lasagna Noodles, (you will need only 1/2 of the batch), cut into 4-by-13-inch strips and cooked, or store-bought dried noodles, cooked
- \* 4 ounces finely grated Parmesan cheese (1 1/4 cups)

Directions

1. Preheat oven to 425 degrees. Toss squash, oil, and 1 teaspoon salt on a baking sheet. Season with pepper. Bake until light gold and tender, 25 to 30 minutes. Let cool.
2. Reduce oven temperature to 375 degrees. Combine ricotta, cream, yolks, mozzarella, and a pinch of nutmeg in a medium bowl. Season with salt.
3. Melt butter in a small saute pan over medium-high heat. As soon as it starts to sizzle, add sage, and cook until light gold and slightly crisp at edges, 3 to 4 minutes.
4. Place squash in a medium bowl, and mash 1/2 of it with the back of a wooden spoon, leaving the other 1/2 in whole pieces. Gently stir in sage-butter mixture and stock. Season with salt and pepper.
5. Spread 3/4 cup of ricotta mixture in a 9-cup baking dish. Top with a layer of noodles. Spread 1/2 of the butternut squash mixture over noodles. Top with a layer of noodles. Spread 1 cup of ricotta mixture over noodles. Repeat layering once more (noodles, squash, noodles, ricotta). Sprinkle Parmesan over ricotta mixture.
6. Place baking dish on a rimmed baking sheet, and bake until cheese is golden and bubbling, 30 to 35 minutes. Let stand for 15 minutes before slicing and serving.

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