



# Kobocha Squash Posole with Garlic & Chives

Makes 16 servings ~ \$39.54 (\$2.47 per serving)

## Ingredients

2 medium kabocha (about 3/4 lbs.), halved

2 cups of cooked posole\*

10 cloves garlic

3 small onions, chopped (about 2 3/4 cups)

1/8 tsp. ground ginger

1/8 tsp. ground cinnamon

1 gallon vegetable stock

1 Tbsp. finely chopped chives

1/2 tsp. sherry vinegar

1 cup water

## Directions

1. Preheat oven to 350° F. Line baking sheet with foil and coat with cooking spray. Place squash cut-side down on prepared baking sheet, and tuck garlic cloves in hollow under squash. Bake 50 minutes, or until tender. Cool 10 minutes.
2. Scoop flesh from shell, and place in large bowl. Peel garlic cloves.
3. Heat large pot over medium heat, and coat with cooking spray. Add onion, and cook 7 minutes, or until translucent.
4. Add ginger, and cinnamon, and cook 1 minute more.
5. Stir in squash, garlic, broth and 1 cup of water. Bring to a simmer, and reduce heat to medium low. Partially cover pot, and simmer 25 minutes. After 15 minutes add cooked posole.

Serve warm with a dash of nutmeg.

\* Simmer posole for 4 to 6 hours in water, then rinse and add to soup.

*Recipe courtesy of Anthony Damiano, SÛP Restaurant*

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