

Autumn Squash Bowls

- * 2 small fresh Michigan squash (small Michigan kabocha or Michigan Hubbard squash)
- * 2 cups brown rice (cooked)
- * 2 tablespoons crumbled goat cheese
- * 2 tablespoons orange juice concentrate
- * 2 tablespoons chopped walnuts
- * 1 tablespoon fresh chopped thyme
- * 1/2 cup sautéed kale, cut small
- * 1/2 cup sautéed collard greens, cut small
- * 1 tablespoon olive oil

Cut squash in half, scoop out seeds and bake cut-side down for 40 minutes at 400°. Mix goat cheese, orange juice concentrate, walnuts and thyme into cooked brown rice. Sauté chopped kale and collards with 1 tablespoon of olive oil. Fill squash bowl with rice mixture and top with sautéed greens. Garnish with edible flowers. Makes 4 servings.