

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 30 minutes or less

Moderate - 1 hour or less

Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

Skill level: Easy

Time required: Moderate

Extra ingredients: Several



Purple Sweet Potato Hash with Spinach & Egg

Ingredients

3 medium purple sweet potatoes
1 medium yellow onion
3 tablespoons oil (more for cooking eggs, roasting potatoes)
Spinach from your Share

3 large eggs
Salt & pepper
Red pepper flakes
Cilantro & green onions to garnish

Directions

- 1) Preheat oven to 375 degrees. Scrub potatoes & cut into 1 inch chunks. Toss potatoes in oil to coat, place in oven and roast for 20 minutes, or until tender.
- 2) Place 2 tablespoons of oil in a skillet and heat over low and add onion, cooking until soft.
- 3) Add potatoes to skillet with additional oil and increase temp to medium-high. Cook potatoes for 5-6 minutes, until brown and flip. Repeat for 20 minutes until all sides of potatoes are browned. Add spinach and cook until wilted. Season potatoes and onion with pepper & salt, and red pepper flakes to taste. Cook eggs in separate pan. Place eggs on top of browned potatoes, and garnish with cilantro & green onion.

Skill level: Easy

Time required: Quick

Extra ingredients: Few



Comforting Baked Acorn Squash with Butter

Ingredients

1 medium acorn squash, cut in half lengthwise
Melted butter or olive oil

Salt
Pepper
¼ teaspoon cinnamon
½ teaspoon brown sugar

Directions

- 1) Heat oven to 375 F. Cut squash in half from stem to tip. Hold the squash in both hands and pull the two halves away from each other.
- 2) Scrape out the seeds and strings from inside both halves. Place the halves cut-side up in a roasting pan or baking sheet, drizzle with olive oil or butter and use your hands to evenly distribute it between the two halves. Season with salt, pepper, cinnamon and brown sugar. Place in oven cut-side facing up and roast until caramelized and brown, around 45-60 minutes, or until you can pierce easily with a fork.
- 3) Make a great side for any meal. Serve hot, and have fun scooping out the sweet, buttery, tender squash from the skin!