VEGETABLE of the MONTH

Cooking for Kids

Baked Pumpkin Seeds

Yield: 2 cups, Prep: 45 minutes

Instead of throwing the seeds away after carving pumpkins, bake them for a healthy snack.

Ingredients:

2 cups pumpkin seeds 1 Tablespoon vegetable oil ½ teaspoon salt

Directions:

1. Remove seeds from pumpkin. Sort and rinse to remove pulp.

2. Preheat oven to 300°F.

 Pat seeds dry and toss with oil and salt in a bowl.
Spread seeds in a single layer on a cookie sheet.
Place in preheated oven and bake for 30-40 minutes, stirring every 10 minutes until

seeds are crisp and golden. 6. Remove from oven, cool, and enjoy! Store in an air-tight container.

Variation: You can add any seasonings you would like. Soy sauce or cinnamon and sugar are two yummy examples. Recipe by Heidi P Rodriguez, 2013.

BOOKS

Grades K-3

From Seed to Pumpkin by Wendy Pfeffer

Grades 1+

<u>The Pumpkin Book</u> by Gail Gibbons

Fall Pumpkins: Orange and Plump by Martha E.H. Rustad

October 2015

The Incredible Edible **Pumpkin**

→ Native Americans

introduced pumpkins

to the pilgrims when

depended on

pumpkins to feed

them during the

 \rightarrow The Native

Americans

they arrived.

winter.

Just the Facts

→ Pumpkins originated in Mexico and Central America. They have been grown in North America for 5000 years.

→ Pumpkins are part of the cucurbita family along with zucchini and squash.

Did You Know?

This month on the school menu you can enjoy PUMPKIN:

- o Muffins
- \circ Roasted

Pumpkins grow all → over the world, except in Antarctica. This month the pumpkins we are using at school were grown in Snohomish, Washington! Look to the right to see how a pumpkin grows.



For more information, see:

- <u>http://www.pumpkinnook.com/facts.htm</u>
- http://urbanext.illinois.edu/pumpkins/nutrition
- Created by: The EPS Food & Nutrition Department



→ Pumpkins are high in fiber and good sources of Vitamin A and potassium.

→ The tradition of pumpkin carving began when the Irish immigrated to America.

Activity: Pumpkins

