

Baked Baby Pumpkins

Equipment	Ingredients
Chopping boards	4 large golden nugget pumpkins, about 600 g each
Sharp knives	2 tablespoons oil
Baking tray	5 slices of bacon, chopped
Measuring cups and spoons	1 chorizo sausage, roughly chopped
Wooden spoon	3 tablespoons chives, finely chopped
Large saucepan	3 teaspoons Moroccan seasoning
Tablespoon	2 cups baby English spinach
Medium bowl	1 cup couscous
Scissors	1 cup boiling water
	½ cup pepitas, toasted
	1 cup grated cheddar cheese
	1 tablespoon snipped chives

What to do:

1. Preheat oven to 180° C
2. Cut the top off each pumpkin and scoop out the seeds and membrane with a spoon.
3. Heat 1 tablespoon of oil in a frying pan over high heat and cook the bacon and chorizo for 4–5 minutes, or until brown. Stir in the chives and Moroccan seasoning and cook for a further 2 minutes. Toss in the spinach and cook for about 1 minute, or until wilted.
4. Put the couscous in a bowl, pour on the boiling water, then cover and set aside for 15 minutes. Fluff up the grains with a fork and stir in the bacon mixture, pepitas and cheese. Season with salt and pepper and toss to combine. Fill each pumpkin with the couscous mixture, then replace the pumpkin tops.
5. Cook in a moderate oven for 25 minutes or until the pumpkin is tender when pierced with a skewer. Serve with the tops to one side and garnish with chives.