

GABRIELLE UNION
My Infertility Struggle

1950-
2017

TOM PETTY
A Rock Legend's
Life & Sudden
Death

Baby
News!
KHLOE & HER
SISTERS
EXPECTING

People

NIGHTMARE IN LAS VEGAS

HEARTBREAK & HEROES

Stories from survivors of the deadliest
mass shooting in modern U.S. history



October 16, 2017

FALL
PUMPKIN
SPECIAL!



ALMA ALCOCER

Roasted Pumpkin & Spinach Tostadas

THE CHEF OF AUSTIN'S EL ALMA RESTAURANTE SERVES UP A DISH BURSTING WITH FLAVOR



- 1 (1½- to 2-lb.) pie pumpkin
- 1 tsp. chili powder
- 3 tbsp. sliced pickled jalapeños
- 3 tbsp. pickled jalapeño liquid from jar
- 1 tbsp. fresh lime juice
- ½ tsp. plus a pinch of fine sea salt
- 2 cups thinly sliced red cabbage
- 1 tbsp. olive oil
- ½ cup thinly sliced red onion
- 1 cup packed fresh baby spinach
- 6 (6-in.) tostada shells
- ¼ cup crumbled queso fresco
- ¼ cup roasted salted pepitas
- Fresh tomato salsa (optional)

1. Preheat oven to 375°. Cut stem from pumpkin; cut pumpkin in half. Scoop out seeds; discard. Sprinkle flesh with chili powder, and place on rimmed baking sheet, cut side up. Bake until tender, 45 minutes. Let cool 15 minutes.
 2. Combine jalapeños, jalapeño liquid, lime juice and a pinch of salt in a large bowl. Add cabbage; toss to coat.
 3. Cut away skin from cooked pumpkin; cut flesh into 1-inch cubes. Heat oil in medium skillet over medium-high. Add onion, and cook, stirring often, until tender, about 5 minutes. Stir in pumpkin, and cook until heated, about 1 minute. Remove from heat; stir in spinach and ½ teaspoon salt.
 4. Divide pumpkin mixture evenly among shells; top each with cabbage mixture, queso fresco, and pepitas. Serve with salsa, if desired.
- Serves:** 6
Active time: 25 minutes
Total time: 1 hour, 15 minutes

INSET: TONO DAAL

FOOD HACKS

ALCO CER SHARES SMART WAYS TO MAKE YOUR INGREDIENTS GO FURTHER

SAVE THE SEEDS

"Salt and roast the pumpkin seeds, and store in an airtight container. Use them to top salads and soups—they add great flavor and texture to everything," she says.

TRY CANNED PUMPKIN

If you have leftover pumpkin puree, use it in this recipe, suggests Alcocer. Make sure it's 100 percent pure pumpkin, not flavored or sweetened.

SUB IN SQUASH

If pumpkin isn't in season, use your favorite squash instead. To make it easy, pick up frozen chopped squash at the supermarket.