

Ham Roll-Out-The-Season®

Created by Chefs Sarah Stegner and George Bumbaris

This is a great component of a school lunch that adds crunch and flavor.

Ingredients



- 4 slices of DaBecca ham, thinly sliced
- 2 ounces cream cheese (whipped or softened)
- 2 Tablespoons toasted pumpkin seeds
(toast seeds in the oven or in a pan at 350 with 1
tablespoon olive or grape seed oil and salt till they
brown and puff)
- ½ cup roasted pumpkin *This step is optional but it's kinda
fun so I left it in the recipe for the more adventurous
chefs! See recipe at bottom*
- 1 teaspoon of maple syrup
- 1 cup sliced grapes, orange sections or other seasonal
fruit

Directions

Mix the cream cheese, pumpkin seeds, maple syrup and the roasted pumpkin together. Spread the mixture on each slice of ham. Roll it up! Serve with apple slices. You should have some mixture left for a second round snack!

Roasted Pumpkin

For this step it's great to start with a small heirloom variety of pumpkin. If you don't have access to those, butternut, delicata squash or any of the squashes are a great substitute. Peel the outside. Cut the pumpkin into thin wedges. Toss in olive oil and a pinch of salt. Spread out single layer on a baking sheet pan. Roast in the oven at 375 degrees until it browns, about 15 – 20 minutes. Allow to cool. Chop it up.

Serves 4 small people