

Washington Office of Superintendent of **PUBLIC INSTRUCTION**

Harvest of the Month

KURI SQUASH

Nutrition Information

- Red Kuri Squash is rich in vitamins A and C, fiber, potassium, and magnesium.
- The deep red/orange color comes from pigments called carotenoids, which are high in vitamin A.

Selection and Storage

- Choose squash that have a dry, firm stem. A green or damp stem may indicate the squash was harvested too soon and won't be as flavorful.
- Store Red Kuri Squash in a dry, cool spot at 50–60°F to prevent spoilage; it can last 2–3 months. Once cut, refrigerate it for 1–2 days.
- Choose squash with a vivid, deep orange hue, signaling ripeness. A dull or pale appearance may indicate it isn't fully mature.

Fun Facts

- In Washington, you can pick Red Kuri Squash from late September to late October.
- "Kuri" is the Japanese word for chestnut, and this squash is often used in Japanese cooking. It's known for its sweet, nutty flavor.
- Like other squashes, Red Kuri Squash helps bees and other pollinators by producing big, colorful flowers, which is good for our ecosystems.
- Red Kuri Squash grows well in many climates and can be stored for months, which helps reduce food waste.
- This winter squash takes about 100 days to grow from seed to harvest.



Recipes

- <u>Glazed squash Food Hero</u>
- Curried Vegetable Soup ICN Recipe Box
- Great Garden Soup ICN Recipe Box
- <u>Stir-fry Fajita Chicken, Squash, and Corn ICN</u> <u>Recipe Box</u>
- <u>Squash Casserole ICN Recipe Box</u>
- Chinese-Style Vegetables ICN Recipe Box



Educational Resources

- <u>Healthy Harvest for Kids</u>: Viva Farms and WSU Skagit C Healthy Kids – Winter Squash: A printable recipe and early learner activity. Available in English and Spanish.
- Winter Squash Harvest of the Month Nebraska
- <u>Harvest For Healthy Kids</u> has fantastic activity kits for a variety of produce items including Winter Squash. Activity kits include activity plans, picture cards in, teacher & family newsletters in English, Spanish and Russian, as well as recipes.
- Virtual classroom-pumpkin harvest Food Hero
- Seeds Lesson Plan Seattle Farm to Preschool Program
- <u>Montana Harvest of the Month Winter Squash</u>: <u>Harvest at Home</u>, <u>ECE</u> <u>Classroom Bites</u>, and <u>ECE Kitchen Bites</u>

For more ideas about what items you could feature as a Harvest of the Month, visit <u>WSDA's</u> <u>Washington Grown Food & Recipe Kit</u> and <u>USDA's Seasonal Produce Guide</u>.