**Lentil and Red Kuri Chili by Chef Ray Garcia of FIG**

1 large red kuri squash  
1 onion, diced  
4 Tbsp. diced jalapeño  
3 Tbsp. grapeseed oil  
1 tsp. toasted cumin  
1 Tbsp. chili powder  
2 c. vegetable stock  
1 c. cooked brown lentils  
½ c. baby kale  
1 black twig apple (or other semi-tart apple), diced  
¼ c. pomegranate seeds  
2 Tbsp. toasted pepitas (pumpkin seeds)  
kosher salt and pepper (to taste)

Take half of the kuri squash and roast in oven at 350°F with salt and pepper for about 30 minutes. Peel and purée.  
Peel and dice the other squash half, and blanch in boiling salted water for 4 minutes. Cool in ice water.  
Sweat onion and jalapeño in oil, add cumin and chili powder. This takes about 5 minutes. Keep heat at medium to stop cumin from burning.  
Add purée, then vegetable stock. Simmer 10 minutes.  
Add lentils, squash pieces and chopped kale. Simmer for 20 minutes over low heat.  
Season with kosher salt and pepper.  
Mix apples and pomegranate seeds with toasted pumpkin seeds and top chili with this mix.