

Quinoa Butternut Squash



FOODSERVICE

SERVING SIZE: 12

Ingredients

- 3 cups **Furmano's Fully Cooked Quinoa**
- 3 cups Diced Butternut Squash
- 1/2 cup Diced Red Onions
- 1/4 cup Olive Oil
- 1/2 teaspoon Minced Garlic
- 1/4 teaspoon Fresh Thyme
- 2 cups IQF Chopped Kale
- 1 1/2 teaspoons Salt
- As Needed Black Pepper
- 1/4 cup Dried Cranberries
- 1/4 cup Chopped Pecans

In This Recipe



Fully Cooked Quinoa - 24 oz.



Fully Cooked Quinoa - 96 oz.

Preparation

1. Preheat oven to 400°
2. Toss Butternut Squash and Red Onion with half the Olive Oil. Place in oven and roast for 35 minutes
3. While Squash is roasting, mix together Quinoa, remaining Olive Oil, Garlic, Thyme, Kale, Salt, Black Pepper, Craisins, and Pecans. Mix thoroughly
4. When Squash is finished roasting, mix into the Quinoa
5. Place mixed product in an ovenable pan and roast until an internal temperature of 165° is reached or serve cold

Copyright 2024 Furmano's. All Rights Reserved.

