



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Rainbow Quinoa Salad with Roasted Butternut Squash, Dried Cranberries and Goat Cheese Crumbles

Ingredients:

3 cups cooked quinoa (follow package instructions or recipe below)

1 cup roasted butternut squash (recipe below)

1 cup dried cranberries

1 cup goat cheese

Toss all ingredients together – if serving hot, garnish with goat cheese so it doesn't completely melt

Quinoa:

1 cup dry quinoa

2 cups water

Salt and pepper to taste

- Boil water over medium heat
- Add quinoa, quick stir, cover and remove from heat
- Let stand 15 -20 minutes and fluff with fork
- Note if white ring has removed from quinoa it is overcooked

Butternut Squash:

1 butternut squash peeled, seeded and cut into 1/2 inch cubes

1/2 bunch rosemary, chopped

Salt and Pepper

Olive Oil

- Preheat oven to 400
- Toss all ingredients in a bowl with just enough oil to coat the squash
- Roast 15-20 until fork tender but not mushy or mashable