



## Quinoa Stuffing

### Ingredients:

- 2 cups butternut squash, diced
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 1 teaspoon dried rosemary
- 1 teaspoon dried sage
- Oil
- 1 cup Nature's Earthly Choice™ Tri-Color Quinoa
- 2 cups broth or water
- 2 cups baby kale, chopped
- ½ cup walnuts or almonds, roughly chopped
- ½ cup dried cranberries

### Directions:

1. Preheat oven to 400°F. In a large bowl, toss the butternut squash with oil, salt, pepper, rosemary, and sage. Transfer to a baking sheet. Roast for 30 minutes or until golden brown, tossing once halfway.
2. In a small pot, combine the quinoa and liquid. Bring to a boil then reduce to a simmer. Cook for 15 to 20 minutes, or until quinoa is tender. Remove from the heat, add kale on top, and cover the pot until the kale wilts slightly.
3. Combine the squash, quinoa, kale, nuts, and dried cranberries in a large bowl.