

# Quinoa Salad with Butternut Squash, Dried Cranberries & Pepitas

**Yield:** Serves 8-10   **Prep Time:** 10 minutes   **Cook Time:** 50 minutes   **Total Time:** 60 minutes

Quinoa salad with roasted butternut squash, dried cranberries, pepitas and a simple citrus honey dressing.

## ingredients:

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

Olive oil

Salt and freshly ground black pepper, for seasoning squash

2 cups quinoa

4 cups water

Pinch of salt

1 cup dried cranberries

1 cup pepitas

## For the Citrus Honey Dressing:

Juice of 3 large oranges

Zest of 1 large orange

1/4 cup olive oil

1 tablespoon honey

Salt and freshly ground black pepper, to taste

## directions:

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1. Preheat the oven to 400 degrees F. Place butternut squash on a large baking sheet. Drizzle with olive oil. Toss until squash is well coated. Season with salt and pepper. Roast the squash for 30 minutes, turning once, until tender.
2. While the butternut squash is roasting, cook the quinoa. Add quinoa, water, and salt to a medium saucepan and bring to a boil over medium heat. Boil for 5 minutes. Turn the heat to low and simmer for about 20 minutes, or until water is absorbed. Remove from heat and fluff with a fork. Let cool quinoa cool to room temperature.
3. In a large bowl, combine quinoa, butternut squash, dried cranberries, and pepitas. In a small bowl, whisk together the orange juice, zest, olive oil, and honey. Season with salt and pepper, to taste. Drizzle over quinoa salad. Toss until ingredients are well dressed. Season with salt and pepper, to taste.

Note-you can use agave instead of the honey to make a vegan salad.

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*This delicious recipe brought to you by **Two Peas & Their Pod***

<http://www.twopeasandtheirpod.com/quinoa-salad-with-butternut-squash-dried-cranberries-pepitas/>