



Simple | Healthy | Delicious

Roasted Squash and Einkorn Wheat Salad Recipe



INGREDIENTS

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| 1 medium squash |
| 1 tablespoon ras-el-hanout, or other warm spice mix |
| Ground cayenne pepper, to taste |
| 2 cups uncooked Nature's Earthly Choice Einkorn |
| 2 medium shallots, peeled and finely minced |
| One bunch fresh cilantro, parsley, tarragon, or a mix thereof, roughly chopped |
| The meat from about 20 walnuts, crumbled |
| Olive oil |
| Sea salt, freshly ground pepper |

DIRECTIONS:

1. Preheat the oven to 430 degrees.
2. Split the squash into quarters using a large, well sharpened knife, and scoop out the seeds and stringy flesh. It is unnecessary to peel the squash if it's an organic squash, but if you're using another kind, you may have to peel it. Cut the flesh into bite-size cubes.
3. Oil a rimmed baking sheet and spread the cubed squash on it. Sprinkle with the ras-el-hanout, cayenne pepper, and some salt. Drizzle with olive oil, toss well to coat, arrange in an even layer, and insert in the oven. Roast for 30-40 minutes, until the squash is tender and golden in places, stirring halfway through. Let cool to room temperature.
4. In the meantime, cook the Einkorn according to package instructions, adding the minced shallots to the cooking water. Let cool to room temperature.
5. In a large salad bowl, combine the Einkorn and roasted squash with the herbs, walnuts and a generous sprinkle of pepper, working gently. Taste and adjust the seasoning.
6. Serve immediately, or cover and reserve in the refrigerator for a few hours before serving.