

MORTON & BASSETT SPICES®

Winter Kale Couscous Salad



- 1 bunch curly kale, chopped with stems removed
- 1 small butternut squash, sliced into thin half coins
- ½ teaspoon Morton & Bassett Lemon Pepper Blend
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Ground Hot Mustard
- ½ orange, peeled and sliced
- ½ lemon, juiced
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- ¼ cup olive oil, plus 2 tablespoons
- 2 tablespoons apple cider vinegar
- 2 tablespoons honey
- 1 cup pearl couscous, cooked
- ¼ red onion, thinly sliced
- 2 tablespoons pepitas
- 2 tablespoons dried cherries
- 2 tablespoons walnuts

Preheat the oven to 350°F. On a parchment lined baking sheet, add 2 tablespoons of olive oil to the butternut squash. Sprinkle with ¼ teaspoon M&B Lemon Pepper Blend and ½ teaspoon M&B Garlic Powder. Place in the oven and roast for 20-25 minutes, until fork tender. Mix together olive oil, lemon juice, orange juice, apple cider vinegar, M&B Hot Ground Mustard, ½ teaspoon M&B Garlic Powder, ¼ teaspoon M&B Lemon Pepper Blend, and honey. Mix thoroughly. In a large salad bowl, add kale, couscous, roasted butternut squash, red onion, orange slices, pepitas, dried cherries, and walnuts. Pour the dressing over the salad and toss.

Servings: 4 | Time: 40 minutes



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