

Roasted Butternut Squash and Israeli Couscous Salad

Adapted from Daniel Gritzer's recipe on seriouseats.com

Serves 4

1 medium butternut squash, peeled, seeded, and cut into ½ inch dice (you should get about 4 cups diced)

1½ Tablespoons extra-virgin olive oil

1 teaspoon kosher salt

½ teaspoon smoked paprika

¼ teaspoon freshly ground black pepper

1 teaspoon extra virgin olive oil

1 cup Israeli couscous

2 Tablespoons kosher salt (to add to water for cooking couscous)

1 teaspoon extra-virgin olive oil

2 green onions, white and light green parts only, thinly sliced

⅓ cup loosely packed fresh mint leaves, thinly sliced

½ cup loosely packed fresh flat-leaf parsley leaves, coarsely chopped

1 teaspoon lemon zest (from one lemon)

1 Tablespoon lemon juice

2 Tablespoons extra-virgin olive oil

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1. Preheat oven to 400°F. Place diced squash on a rimmed baking sheet and drizzle with 1½ Tablespoons olive oil. Season squash with salt, smoked paprika and pepper. Roast for 15 minutes. Stir squash and roast for a further 15-20 minutes until squash is deeply roasted.
2. Bring a kettle filled with water to a boil. Heat 1 teaspoon olive oil in a large pot. Add couscous and sauté over medium heat for about 3 minutes until the couscous is light brown and slightly toasted. Pour boiling water over couscous (about 8 cups). Add 2 tablespoons of kosher salt and boil couscous until al dente, according to package directions. Mine took only 6 minutes. Start tasting after 5 minutes. Drain, transfer to a large mixing bowl and toss with 1 teaspoon extra virgin olive oil. Set aside.
3. Add squash to Israeli couscous. Toss with lemon zest, juice, 2 Tablespoons extra-virgin olive oil, green onions, mint and parsley. Season the salad with salt and pepper. Serve warm or at room temperature.

