

# Wild Rice with Roasted Butternut Squash

Recipe By *Faigy Grossman*



**Cooking and Prep:**  1  
h 10 m

**Serves:**  6

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Rosh Hashanah,  
Sukkot

**Diet:** Vegetarian, Gluten Free,  
Low Fat, Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

Amazing combination of flavors. This superb side dish makes a delightful and healthful accompaniment to any Yom Tov seudah.

## Ingredients (12)

### Rice

1 and 1/2 cups wild rice blend

2 and 3/4 cups water

3 tablespoons oil

## Dressing

- 2 teaspoons lemon juice
- 3 teaspoons **Gefen Honey**
- 1/4 cup diced purple onion or scallion
- 1/4 cup chopped fresh parsley or 12 cubes **Dorot Gardens Frozen Parsley**

## Garnish

- 1/2 cup pomegranate seeds, for garnish

## Butternut Squash

- 1 small butternut squash, peeled and seeded
- salt, to taste
- pepper, to taste
- 2 tablespoons oil

## Start Cooking

### For the Rice

1. Cook rice in boiling, salted water according to package directions.
2. Drain, and spread out on a lined baking sheet to cool.

### For the Squash

1. Meanwhile, preheat oven to 450°F (230°C).
2. Cube butternut squash and toss with oil and spices. Roast on lined baking sheet until golden brown and tender, about 20–30 minutes.
3. Remove from heat and allow to cool.

### Serve

1. Combine rice with oil, lemon juice, honey, onion or scallions, and parsley.
- 2.

Add in squash and toss gently until well combined.

3. Serve hot. Garnish with pomegranate seeds right before serving.