

Roasted Butternut Squash Couscous

- 1 butternut squash**
- 2 T oil of choice**
- 1 T chili powder**
- 1 T smoked paprika**
- 1 T salt**
- 2 shallots, sliced thin**
- 1 Fresno pepper, sliced into thin circles (optional for spice)**
- 1/2 cup Israeli couscous**
- 1/2 cup of broth**
- 1/2 cup coconut milk**
- 1/4 cup sherry or marsala wine**
- 1/4 cup vegan butter**
- 2 handfuls of kale, chopped**

For the butternut squash: Preheat the oven to 420 degrees Fahrenheit. Cut a butternut squash into smaller pieces, scooping out the seed pulp and discarding. Lay squash pieces on a baking sheet and coat them with chili powder, smoked paprika, half of the salt, and oil. Bake for 20-25 minutes, or until pieces are tender and easily pierced with a fork. Remove from baking sheet and cut into small diced pieces once it has cooled enough to do so. Set aside.

For the couscous, get a saucepan (a shallow pan with 3-4-inch edges works best) and heat to medium-high. Add the vegan butter and once it is melted, add in the shallots. Allow them to caramelize for about 5 minutes and add in the wine. Let it simmer and cook off for another 2 minutes. Then, add in the coconut milk and broth, allowing this to come to a boil. Add in your couscous and cook until all liquid is absorbed, but the dish is still creamy. Stir as it is cooking to prevent sticking to the bottom of the pan. Add in the kale and remaining salt, stirring until the kale gets tender but still has a bite. Turn off the heat and fold in your diced butternut squash. Plate in a shallow bowl, garnishing with the Fresno chilis and herbs of your choice.

Recipe by Garden Chef Natalie Fisher-Chavez



ATLANTA BOTANICAL GARDEN