

WALNUT CRANBERRY SQUASH "RICE"

MAKES 4 SERVINGS

1 small butternut squash, about 1 pound, peeled, seeded, and cut into 2-inch cubes 1/2 small yellow onion, about 1/2 cup, chopped

1 tablespoon cumin seeds

1 tablespoon coriander powder

1/2 cup cilantro leaves, chopped

1 cup dried cranberries

1 cup walnuts, crushed

2 teaspoons sea salt

1. Put small batches of cubed squash in a food processor and process into small pieces.
2. Put processed squash in a large mixing bowl. Add onion, cumin, coriander, cilantro, cranberries, walnut, and salt and mix well.
3. Will keep 2 days in the fridge.