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## Butternut Squash + Pomegranate Quinoa Stuffing

### INGREDIENTS

- 1 cup vegetable stock
- 1 cup quinoa
- 2 ounces olive oil
- 1 onion, chopped
- 6 stalks celery, diced
- 1 tablespoon fresh sage
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons chopped fresh flat-leaf parsley
- 1/2 cup chopped hazelnuts
- 1/2 cup pomegranate seeds
- 1/2 cup roasted butternut squash cubes
- 1/2 cup cubed whole wheat sourdough bread toasted in oven with olive oil, salt and pepper

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**YIELD: SERVES 8**

### PREPARATION

- 1 Roast cubed butternut squash tossed in 1 tbsp olive oil in a 400 degree preheated oven for 25-30 minutes until browned. Set aside.
- 2 Preheat the oven to 350°F.
- 3 Combine the stock and 1 cup water in a medium saucepan and bring to a boil over high heat. Stir in the quinoa and bring back to a boil. Reduce the heat to low, cover, and simmer for 12 minutes, or until the quinoa has absorbed all the liquid.
- 4 Meanwhile, pour olive oil into large skillet over medium heat. Stir in the onion and celery and cook, stirring occasionally, until translucent, about 10 minutes.

- 5 Remove the onion mixture from the heat and add the quinoa to the pan. Stir in the sage and salt and pepper and mix thoroughly. Transfer the stuffing to an 8-inch square pan. Add bread and roasted butternut squash. Bake for 30 minutes.
- 6 Toss with hazelnuts and pomegranate seeds before serving.
- 7 Garnish with parsley and ENJOY!

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