

# Jerk Black Bean & Butternut Squash



**FOODSERVICE**



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**SERVING SIZE: 20**

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## Ingredients

- 2 cups Olive Oil
- 1 cup Orange Juice
- 2 tablespoons Chili Powder
- 1/2 teaspoon Allspice
- 1 1/3 tablespoons Thyme, Chopped
- 1 teaspoon Cloves
- 1 1/3 tablespoons Sea Salt
- 12 cups Butternut squash, 3/4" diced
- 3 cups **Furmano's Black Beans**, Drained & Rinsed
- 2 cups Red onions, 1/2" diced
- 1 cup Jalepeno, chopped

## In This Recipe



Black Beans - 15.5 oz.



Black Beans, Low Sodium - Bella Vista



Pouch Black Beans in Brine



Low Sodium - All Natural Black Beans in Brine



Black Beans in Brine

## Preparation

1. In a large mixing bowl, add olive oil, chili powder, allspice, thyme, cloves, and sea salt.
2. While whisking, slowly add orange juice in a steady stream to make an emulsion.
3. Preheat oven to 400 degrees.
4. Toss dressing with butternut squash, Furmano's Black Beans, red onions, and jalapenos. Place on a sheet pan and roast for 30-40 minutes.