

# Citrus Black Bean Butternut Squash



FOODSERVICE

SERVING SIZE: 21

## Ingredients

- 2 liquid cups Water
- 1 liquid cup Orange Juice
- 2 1/6 tablespoons Chili Powder
- 1/2 teaspoon Allspice
- 1 1/3 tablespoons Chopped Thyme
- 1 teaspoon Cloves
- 1 1/3 tablespoons Sea Salt
- 14 cups Peeled, Seeded, and Diced Butternut Squash
- 3 1/4 cups **Furmano's Black Beans**, Drained & Rinsed
- 2 cups Red Onion, Finely Diced
- 1 cup Jalapeno, Chopped

## In This Recipe



Black Beans, Low Sodium - Bella Vista



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.
4. Toss dressing with Butternut Squash, Black Beans, Red Onion, and Jalapeno's. Place on a sheet pan and roast for 30-40 minutes or until the squash is tender crisp.

