

Texas Hill Country Olive Co.

HARVEST GRAIN BOWL

with Hojiblanca Extra Virgin Olive Oil & Traditional Balsamic Vinegar

Ingredients:

Wild Rice:

- 1 cup Wild Rice Blend
- 1 ¾ cups Chicken Broth

Butternut Squash:

- 3 cups Butternut Squash peeled, seeded and 1" cubed
- 3 tbsp Hojiblanca EVOO
- ½ tsp Garlic Powder
- ½ tsp Chili Powder
- ½ tsp Cinnamon
- Salt and pepper

Remaining Ingredients:

- 9 oz. thinly sliced Brussels Sprouts
- 1 large Apple chopped
- 3 oz White Cheddar Cheese, cut in cubes
- ⅓ cup sliced Almonds
- ⅓ cup dried Cranberries

Vinaigrette:

- ½ cup Hojiblanca EVOO
- ¼ cup Traditional Balsamic
- 1 small garlic clove, slightly pressed
- Salt and pepper to taste

Directions:

1. Add rice and chicken broth to a small saucepan and bring to a simmer, place a lid on top, turn down heat and let simmer for 45 mins. Fluff with a fork then set aside to cool.
2. Preheat the oven at 400 F, toss cubed squash, 1 ½ tbsp of EVOO, garlic powder, chili powder, cinnamon and salt and pepper together, arrange squash on a baking sheet single layer to avoid overcrowding, Roast for 20-30 mins until softened.
3. Meanwhile, on another sheet pan and add brussel sprouts, remaining EVOO and salt and pepper together, arrange on a baking sheet single layer to avoid overcrowding, Roast for 10 mins until golden brown. When done, set aside to cool.
4. In a large bowl add together cooked rice, roasted butternut squash, roasted brussel sprouts, apples, cheese, almonds and dried cranberries.
5. Make vinaigrette. Mix all ingredients until fully emulsified add more salt and pepper to taste.
6. Combine all ingredients and top with vinaigrette.

