***NR#110 Warm Squash and Quinoa Salad***

***Serving Size: 1c***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 8 1/3 c | 16 2/3 cups | 33 1/3 cups | Quinoa, dry |
| 1/4c | 1/2c | 1c | Ground cumin |
| 12 ½ cups | 25 cups | 50 cups | Tap water |
| 1/2c | 1c | 2 cups | Canola oil |
| 14 2/3 cups | 29 1/8 cups | 58 1/3 cups | Butternut squash |
| ½ tsp | 1 1/8 tsp | 2 1/8 tsp | Table salt |
| 3 1/8 tsp | 6 ¼ tsp | 12 ½ tsp | Italian seasoning |
| 1 1/8 tsp | 2 1/8 tsp | 4 1/8 tsp | Black pepper |
| 2 1/8c | 4 1/8 cup | 8 1/3 cup | Feta cheese |
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***Directions:***

**1. In a large saucepan, combine quinoa, cumin and water; bring to a boil. Reduce heat;simmer, covered, until liquid is absorbed, 10-13 minutes. Remove from heat; keep warm.**

**2. Meanwhile, in a large skillet, heat oil over medium low heat until hot. Stir in squash and seasonings; cook, covered, until tender, 10-12 minutes, stirring occasionally.**

**Add to quinoa, stirring gently to combine. Topwith cheese.**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***