



CHEF KAIL

Stuffed Butternut Squash



INSTRUCTIONS

- O 350 degree oven.
- O Cut and roast butternut squash until fork tender.
- O Cook quinoa according to package.
- O While quinoa is still warm add kale, chickpeas, cranberries.
- O Juice the oranges in the quinoa stir in olive oil.
- O Stuff butternut squash and serve.

SHOPPING LIST

- O Butternut squash
- O 1 package of quinoa
- O 1 cup cranberries
- O 1 bag kale
- O 1 can chickpeas
- O 3 oranges
- O 1 Tbsp olive oil