

## **Cous Cous Quinoa Salad w/Basil Olive Oil & Alfoos Mango Balsamic**

1/3 butternut squash

1 tablespoon Extra Virgin Olive Oil

¾ cup yellow raisins

1 small red onion

1 red bell pepper

4 cups A-Premium White Balsamic Vinegar, for pickling

1 cup uncooked whole wheat cous cous

1 cup whole grain quinoa

Fresh tarragon, washed and chopped

Fresh dill, washed and chopped

Salt, to taste

Pepper, to taste

### Recommended:

3 ounces Basil Olive Oil

1.5 ounces Alfoos Mango Balsamic Vinegar

Preheat oven to 400 degrees F. Peel squash then rub with a low FFA Extra Virgin Olive Oil like our Organic Nocellara. Roast until a knife can be effortlessly passed through the thickest part. Cool then chop into ½ inch cubes and reserve. Peel onion and wash and seed bell pepper. Chop vegetables into ½ inch pieces and place with raisins in our A-Premium White Balsamic or your favorite O Live Brooklyn vinegar for 30 minutes to pickle. Prepare cous cous and quinoa separately according to manufacturer's directions, then cool. Once cooled, mix cous cous with quinoa, chopped pickled vegetables, raisins, and desired quantity of fresh herbs. In a separate bowl, whisk together your favorite O Live Brooklyn oil and vinegar (the Basil Olive Oil & Alfoos Mango Vinegar is our favorite) to make a vinaigrette. Add salt and pepper to taste and drizzle with vinaigrette. Serve cool. This dish is all about experimenting with proportions: do what tastes good to you!

Serves: 4

Recommended Pairing: Basil Olive Oil + Alfoos Mango Vinegar

Alternative Pairing: Chipotle Olive Oil + Jalapeno White Balsamic

