

Steamed squash

1 butternut squash, peeled and chopped into 1 inch cubes

1 can of chick peas, drained

1 red onion, minced and mixed with 2 oz O Live Brooklyn pinot noir vinegar

¼ c bunch cilantro, chopped

1 T coriander

3 oz Robust Intensity O Live Brooklyn Extra Virgin Olive Oil

4 oz O Live Brooklyn Apricot White Balsamic

1. Toss the squash with the Apricot White Balsamic and let it sit for 30 minutes. Steam in a rice cooker until tender. If you don't have a rice cooker, just put a small wire rack in the bottom of a large pot and lay the squash on top. Pour some water and put a lid on top and cook over medium heat until tender. About 20 to 30 minutes. Season with salt.
2. Mix all the remaining ingredients together. Enjoy

Serves: 4