

WINTER COUSCOUS SALAD WITH FLIGHT DRESSING



INGREDIENTS

DRESSING

- 1 clove garlic
- 1 tsp minced shallot
- 2 Tbsp. Dijon mustard
- 1 tsp sugar
- ½ tsp salt
- ½ tsp black pepper
- ¼ cup red wine vinegar
- ⅔ cup FLIGHT by Yuengling
- ¾ cup olive oil

SALAD

- 2 cups butternut squash, cut into bite size pieces
- 4 cups cooked couscous, cooled
- 2 cups chopped baby spinach
- ½ cups pomegranate seeds or dried cranberries
- ½ cups toasted walnuts, chopped
- 1 Tbsp. olive oil
- ½ tsp salt
- ½ tsp pepper

INSTRUCTIONS

DRESSING

In a blender or food processor, add all of the ingredients except the olive oil. Blend until well combined and then slowly stream in the olive oil. Adjust salt and pepper to taste.

SALAD

Preheat oven to 400°F. Toss the butternut squash with the olive oil, pinch of salt, and pinch of pepper. Roast on a baking sheet for 20 minutes. Remove from oven and allow to cool.

In a large bowl, combine the couscous, butternut squash, spinach, pomegranate seeds or cranberries, and walnuts. Toss with ¾ cup of dressing and season with salt and pepper. You can add more or less dressing depending on taste.



FROM THE KITCHEN OF:
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