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Wild Rice with Roasted Butternut Squash and Shallots

Faced with the need for a creative side dish to go with a roasted chicken one evening, I decided to be inspired by what was in the fridge and on the kitchen counter. Some leftover wild rice, a small butternut squash, and a handful of shallots provided all the ingredients I needed for a tasty and simple accompaniment to the bird.

1 two pound butternut squash, peeled, seeded and cut into one inch cubes
8 medium sized shallots, peeled and cut in half lengthwise
2 tablespoons olive oil
3 cups wild rice, cooked and warm
1 tablespoon butter
Salt and pepper

Preheat the oven to 400 degrees.

Line a rimmed baking pan with nonstick foil.

Place the squash cubes and shallot halves in a gallon zipper bag and add the olive oil.

Close the bag, removing as much air as possible, and “massage” the bag to evenly coat the squash cubes and shallots with the oil.

Put the squash cubes and shallots in a single layer on the baking sheet and roast for 20-25 minutes or until the edges begin to brown just a bit on the squash and the onions are fork tender.

Toss the squash and onions with the warm wild rice.

Add the butter and mix gently until the butter is melted. Add salt and pepper to taste.

Serve immediately.

Makes 4 side dish servings.

Victoria Wesseler

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