CUMIN SQUASH COUSCOUS SALAD

3 T. olive oil
3 C. small dice butternut squash
2 tsp. ground cumin
Salt
Freshly ground black pepper
2 1/4 C. vegetable broth or water
1 1/2 C. whole wheat couscous
3 thinly sliced medium scallions
1/2 C. coarsely chopped, roasted salted almonds

Heat oil in a large frying pan over medium heat. When it shimmers, add squash and cumin; season with salt and pepper and stir to combine. Cook until squash is browned and fork tender, about 30 minutes; set aside. Bring broth or water to a boil; pour over couscous. Stir in reserved squash; cover and set aside until couscous is tender and liquid has been absorbed, about 5 to 10 minutes. Stir in scallions and almonds.

NUTRITION FACTS: Serving size: 1 1/4 cups per serving, 6 servings