



## COLORADO

# QUINOA & WINTER SQUASH PORRIDGE

### Ingredients (4 servings)

1 cup Winter Squash,  
halved, seeded  
1 cup Milk  
1 cup Water  
1 cup Quinoa, rinsed  
4 tsp Local Honey



4 tsp Cinnamon  
2 tsp Nutmeg  
2 tsp Ginger  
2 tsp Allspice  
1 tsp Vanilla Extract  
1 Tbsp Raisins

### Directions

Preheat the oven to 375°F. Place the squash halves on a sheet pan skin side up, drizzle with olive oil and sprinkle salt on top and roast until soft. Heat the milk and water in a medium saucepan until boiling, add the quinoa, raisins, and touch of salt and reduce to simmer and let cook for 10 minutes covered. Once the water has been absorbed and the quinoa is soft, turn off the heat and add in the rest of the ingredients, stirring frequently. The winter squash can be cubed or mashed for a combination of puree and clumps for additional texture. Adjust the seasonings and honey to your taste preferences and enjoy!