

Rutabaga Salad

From – *allrecipes.com*

1 rutabaga, peeled and cut into 1/4-inch chunks
2 cups water
1 Tbsp vegetable oil
1 ½ cups couscous
½ cup nutritional yeast
¼ cup vegetable oil
¼ cup apple cider vinegar
1 ½ tsp honey
1 tsp Italian seasoning
1 tsp dried oregano
1 tsp dried dill weed
½ tsp ground black pepper
¼ tsp cayenne pepper
1 pinch salt to taste

- Steam rutabaga until just tender, about 10 minutes.
- Bring 2 cups water and 1 Tbsp vegetable oil to a boil in a saucepan.
- Remove from the heat and stir in the couscous. Cover and let stand until the water is absorbed, about 14 minutes; fluff with a fork.
- Whisk nutritional yeast, 1/4 cup vegetable oil, apple cider vinegar, honey, Italian seasoning, oregano, dill, black pepper, and cayenne pepper in a large bowl.
- Stir couscous and rutabaga into the nutritional yeast dressing. Season with salt.



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