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.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com